

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0204670 - RED HOT WOK		Site Address 3345 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 10/16/2025
Program PR0301946 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CHELSEA & GUA, INC	Inspection Time 10:00 - 11:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By DA CHENG WU	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Vermin activity noted in both sheds on the outside of the facility at the time of inspection. [CA] Remove all equipment from inside of the sheds that is no longer part of the operation. Also clean/sanitize the area and do not let area become a vermin harborage.

Follow-up By 10/21/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Hand wash station is missing within the bar area. Per Owner, they will be using the bar. [CA] Provide sufficient number and conveniently locate hand wash sinks near food prep area. Plans will have to be submitted into the department for the installation of a new hand wash. Submit plans into the department within 3-months (1/14/26). Failure to comply may result in enforcement action.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Gas powered rice cooker is not under the hood system at the time of inspection. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Move rice cooker back under the hood system.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Two sheds outside of the facility are not approved structures and not allowed to be used. Per PIC, equipment inside belongs to the previous owner. Shed has several structural issues as well (Large holes). [CA] Removed all equipment from inside of the shed and do not use area to store any type of equipment. Chemicals would be ok to use within shed.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Rice	Walk in	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Milk	Under counter refrigeration	39.00 Fahrenheit	
Shelled eggs	Walk in	39.00 Fahrenheit	
Cooked chicken	Prep table	39.00 Fahrenheit	
Raw steak	Prep table #2	40.00 Fahrenheit	
Raw shrimp	Prep table #2	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Raw chicken	Reach in	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Sausage	Prep table	39.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Tie Mu Zhen Cuisine

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NEW OWNER: _____ Golden Khan Inc. _____

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP__14__. An invoice for the permit fee in the amount of \$__1,723.00__ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/1/25 - 10/31/26. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 10/16/25*

**Permit condition: NONE*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/30/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: Da Cheng Wu
Owner

Signed On: October 16, 2025