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	Site Address	Inspection Date
FA0204567 - MACARTHUR PARK RESTAURANT	27 UNIVERSITY AV, PALO ALTO, CA 94301	10/29/2026
Program	**Owner Name**	**Inspection Time**
PR0302572 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	MACARHTUR PARK RESTAU	16:15 - 18:50
Inspected By	**Inspection Type**	**Consent By** / **FSC**
ALELI CRUTCHFIELD	ROUTINE INSPECTION	FAZ / Not Available

Placard Color & Score
RED
60

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X					
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods	X						
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X					

	GOOD RETAIL PRACTICES	OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built,maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

R202 DAODNXXPM Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0204567 - MACARTHUR PARK RESTAURANT	27 UNIVERSITY AV, PALO ALTO, CA 94301	10/29/2026
Program	**Owner Name**	**Inspection Time**
PR0302572 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	MACARHTUR PARK RESTAURANT	16:15 - 18:50

K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of paper towels at the bar hand sink and the hand sink next to the ice machine. [CA] Keep dispenser stocked at all times. [COS]

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured blue cheese in top insert prep unit at 55F. Ice is used in a secondary container to keep food items cold. [CA] Maintain potentially hazardous food 41F and below.

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas:
- 3-5 rodent droppings below 2 compartment sink in main kitchen
- 3-4 droppings near large ice machine and hand sink in main kitchen
- 1 rodent dropping found on a metal food tray, 1 rodent dropping found on a plate on wire shelving next to hand sink/ice machine.
- 4-5 rodent dropping below large steel prep table where under counter refrigerator is
- 3-5 rodent droppings at bus station on floor near the electronic screen
- 1-2 rodent dropping at bar below 3 comp sink/hand sinks
- 1 rodent dropping at bar in the wooden cabinet shelving

2. Photographs: None
3. Supervisor Notified: Anjani Sircar
4. Notification: The person in charge during inspection, Faz, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Lack of food safety managers certificate and food handler cards. [CA] At least one person shall be food safety certified.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Chlorine for dishwasher in main kitchen measured at 0 ppm chlorine. [CA] Maintain a minimum of 50 ppm chlorine daily.
Autochlor was contacted during inspection.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed raw meat/seafood above ready to eat food in walk in cooler and prep unit. [CA] Store raw animal proteins below ready to eat food. [COS]

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0204567 - MACARTHUR PARK RESTAURANT	27 UNIVERSITY AV, PALO ALTO, CA 94301	10/29/2026
Program	**Owner Name**	**Inspection Time**
PR0302572 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	MACARHTUR PARK RESTAURANT	16:15 - 18:50

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 2 door prep unit across from cookline measured at 55F. [CA] Repair unit to ensure it can hold potentially hazardous food 41F and below.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hand sink is leaking at the bar, appears that the hot and cold handles need to be tighten. There appears to be a leak at the ice bin in the bar. [CA] Repair the leaks.

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: Observed front door open and patio door open. Observed a hole on the wall at the bar near the paper towel dispenser.
[CA] Keep doors closed at all times. Seal the hole in the wall with a metal plate or mesh wire.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed concrete like material placed/poured on top of quarry tile throughout kitchen. This floor surface is not approved and is not easily cleanable. [CA] Ensure floors are of approved material and easily cleanable.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
quat ammonium	sanitizer dispenser on wall	200.00 PPM	
hot water	2 comp sink	120.00 Fahrenheit	
ambient	walk in	39.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
chlorine	dishwasher- main kitchen	0.00 PPM	
ambient	walk in freezer	6.00 Fahrenheit	
ambient	2 door undercounter unit	55.00 Fahrenheit	
lamb	walk in	37.00 Fahrenheit	
salmon	1 door unit	35.00 Fahrenheit	
cooked chicken	walk in	34.00 Fahrenheit	

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/12/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0204567 - MACARTHUR PARK RESTAURANT	27 UNIVERSITY AV, PALO ALTO, CA 94301	10/29/2026
Program	**Owner Name**	**Inspection Time**
PR0302572 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	MACARHTUR PARK RESTAURANT	16:15 - 18:50

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: faz poursohi
0wner

Signed On: October 29, 2026