

# 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

|                                                                                  |  |                                                               |                                             |                                      |                                         |                                                                                                                                                                |  |                          |
|----------------------------------------------------------------------------------|--|---------------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------|
| <b>Facility</b><br>FA0267362 - NICK THE GREEK                                    |  | <b>Site Address</b><br>322 UNIVERSITY AV, PALO ALTO, CA 94301 |                                             | <b>Inspection Date</b><br>08/26/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>70</b> </div> |  |                          |
| <b>Program</b><br>PR0394528 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                               | <b>Owner Name</b><br>PALO ALTO PARTNERZ LLC |                                      | <b>Inspection Time</b><br>13:15 - 15:00 |                                                                                                                                                                |  |                          |
| <b>Inspected By</b><br>ALELI CRUTCHFIELD                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                             | <b>Consent By</b><br>SERGIO          |                                         |                                                                                                                                                                |  | <b>FSC</b> Not Available |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | N   |
| 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                                  | X   |     |
| K30                   | Food storage: food storage containers identified                                    | X   |     |
| 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                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate                                                     | X   |     |
| K40                   | Wiping cloths: properly used, stored                                                |     |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               |     |     |
| 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 |     |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Measured containers of tzakiki and cut tomatoes in prep unit next to pass through window between 55-57F. [CA] Maintain potentially hazardous food 41F at all times. Keep individual covers on containers during lunch rush and provide ice sheets where individual sauce containers are held. [COS] Food was discarded in trash.*

### Minor Violations

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

**Inspector Observations:** *Lack of food handler cards and food safety manager certificate on site. [CA] Keep copies available on site for review. At least one person must be food safety certified.*

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

**Inspector Observations:** *Trash can noted in front of hand sink [CA] Keep hand sink unobstructed at all times. [COS]*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *Chicken skewers in drawer unit below cookline measured between 48-55. [CA] [CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Meat skewers and containers of chicken transferred to refrigerators downstairs. Recommend to store back stock of meat (chicken pieces, chicken skewers) in downstairs refrigerator and refill drawers in main kitchen as needed.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Measured hot water between 104-120F at 3 comp sink. Temperature of water fluctuates when turned on. [CA] Ensure hot water at the 3 comp sink/prep sink is able to consistently provide minimum of 120F of hot water.*

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 eggs above ready to eat food in walk in cooler and single door unit downstairs. [CA] Store raw eggs below ready to eat food. [COS]*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** *Unlabeled chemical spray bottles noted. [CA] Label spray bottles with name of contents.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Unlabeled dry bulk ingredients (rice, salt, breadcrumbs etc). [CA] Label bulk dry food with ingredient name. [COS].*

**Container of potatoes observed on top of a trash can. [CA] Store food on prep table or shelving. [COS]**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** *Observed knife stored in between food prep units in the main kitchen. [CA] Store knife on table or in a sanitary container between uses.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** *Lack of thermometer for white freezer downstairs. [CA] Provide a thermometer.*

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## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

| Item           | Location                        | Measurement       | Comments                      |
|----------------|---------------------------------|-------------------|-------------------------------|
| hot water      | 3 comp sink                     | 104.00 Fahrenheit | between 104-120F, fluctuating |
| basmati rice   | upright warmer                  | 140.00 Fahrenheit |                               |
| hummus         | prep unit                       | 38.00 Fahrenheit  |                               |
| beef           | drawer unit                     | 41.00 Fahrenheit  |                               |
| taziki         | front counter unit              | 41.00 Fahrenheit  |                               |
| warm water     | hand sink                       | 100.00 Fahrenheit |                               |
| chicken skewer | drawer warmer                   | 160.00 Fahrenheit |                               |
| ambient        | front prep units                | 39.00 Fahrenheit  |                               |
| hummus         | prep unit                       | 39.00 Fahrenheit  |                               |
| quat ammonium  | 3 comp sink - downstairs        | 300.00 PPM        |                               |
| quat ammonium  | 3 comp sink sanitizer dispenser | 200.00 PPM        |                               |

## Overall Comments:

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 **9/9/2026**. 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.

### 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: sergio rios

Signed On: August 26, 2026