

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 FA0204924 - NOLA		Site Address 535 RAMONA ST, PALO ALTO, CA 94301		Inspection Date 10/16/2025		Placard Color & Score GREEN 92		
Program PR0303028 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name 535 RAMONA INC		Inspection Time 10:45 - 12:55			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By VICTOR				FSC Victor Molina 7/12/2027

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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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		
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		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

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 at bar. [CA] Keep hand sink un obstructed at all times. [COS]

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Observed chicken thighs and wings are sous vide. Chicken is in reduced oxygen packaging and sous vide for a length of 1.5-3.5 hours. Product is then cooled down immediately while package is in tact. Once cooled, packages of chicken are opened, then battered and placed on a baking sheet in the walk in cooler that same day. ROP packaged meat were not observed in the walk in cooler.

[CA] Provide written standard operating procedures (SOP's) for this process (including but not limited to- when final cooking temperatures are measured and cooling temperatures are measured). Submit SOP's to this department for review by 10/30/25 (email to aleli.crutchfield@deh.sccgov.org).

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 windows/doors that open up to food prep areas were open. [CA] Keep windows/doors closed to prevent entrance of vermin. Recommend to install screens should you continue to keep open, however, prior approval from fire dept/city of palo alto may be required.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine	bar dishwasher	50.00 PPM	
bacon	drawer unit	34.00 Fahrenheit	
ambeint	freezers- kitchen area	10.00 Fahrenheit	10F and below
diced tomatoes	prep unit oyster bar	31.00 Fahrenheit	
etouffe	freezer basement	17.00 Fahrenheit	
gumbo	warmer unit	165.00 Fahrenheit	
oysters	ice case	25.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
salsa	prep unit - main kitchen	41.00 Fahrenheit	
grits	walk in (atrium)	37.00 Fahrenheit	
ambient	walk in (atrium)	40.00 Fahrenheit	
ambient	single door unit	41.00 Fahrenheit	
chlorine	main dish room- dishwasher	100.00 PPM	
salmon	drawer unit	30.00 Fahrenheit	
ambient	2 door unit	38.00 Fahrenheit	
chlorine	oyster bar dishwasher	50.00 PPM	

Overall Comments:

SB60 flyer provided.

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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: Cameron Boos
General Manager

Signed On: October 16, 2025