

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 FA0204704 - TESLA DEER CREEK CAFE		Site Address 3500 DEER CREEK RD, PALO ALTO, CA 94304		Inspection Date 07/17/2026		Placard Color & Score GREEN 84		
Program PR0301843 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name COMPASS ONE, LLC		Inspection Time 10:35 - 12:00			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By ERIC P/SYNEE				FSC DILLON HOANG 8/11/2028

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		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X	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	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	X	
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		
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 one container of two trays of chicken measured at 110F and 116F respectively, and one container of cooked vegetables at 110F in a hot holding unit in the back preparation area. A food worker stated the chicken was cooked in the oven and subsequently cut and portioned approximately 30 minutes prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] It was discussed with the operator that time control starts after removal from temperature control and will include chicken in the TPHC plan where the timer will start after removal from oven. The PIC disclosed that all cooked chicken is discarded at end of the 3 hour service which will include the above chicken and vegetables.

Minor Violations

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

Inspector Observations:

Observed one large plastic container of pasta in the walk in cooler to be covered and measured at 80F at the middle portions of the container.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

[COS] The food employee stated the pasta was cooked and subsequently placed in the walk in cooler approximately 1.25 hours prior. The pasta was separated into smaller containers, and middle portions were placed in an ice bath to rapidly cool.

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:

Observed multiple plastic containers stacked after running through the high temperature dish machine that prevents air drying.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

[COS] The plastic containers were separated to facilitate air drying.

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 multiple pressurized cylinders to be unsecured at the back dry storage area.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

[COS] CO2 cylinders were chained to rigid structure at time of inspection.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
CAULIFLOWER	HOT BOX	147.00 Fahrenheit	
YAM	HOT BOX	144.00 Fahrenheit	
QUATERNARY AMMONIA	MULTIUSE WIPING CLOTH BUCKET AT MIDDLE PREP	200.00 PPM	
PROVOLONE	THREE DOOR UPRIGHT COOLER	37.00 Fahrenheit	
QUATERNARY AMMONIA	MULTIUSE WIPING CLOTH BUCKET AT FRONT PREP	200.00 PPM	
RAW CHICKEN	WALK IN COOLER	38.00 Fahrenheit	
WATER	MIDDLE PREP AREA HAND WASHING SINK	103.00 Fahrenheit	
TOMATO PASTE	SINGLE DOOR UPRIGHT COOLER	40.00 Fahrenheit	
WATER	KITCHEN ENTRANCE HAND WASHING SINK ON FOOD SIDE	106.00 Fahrenheit	
MILK	CAFE REACH IN COOLER	40.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	121.00 Fahrenheit	
COOKED RICE	HOT BOX	140.00 Fahrenheit	
CHICKEN	OVEN	192.00 Fahrenheit	FINAL COOKING TEMPERATURE, 181F-192F
FETA CHEESE	REACH IN COOLER AT FRONT PREP	41.00 Fahrenheit	
MILK	UPRIGHT COOLER AT BACK DRY STORAGE AREA	41.00 Fahrenheit	
RAW BEEF	WALK IN COOLER	40.00 Fahrenheit	
MOZZERELLA	THREE DOOR UPRIGHT COOLER	41.00 Fahrenheit	
SHREDDED CHEESE	THREE DOOR REACH IN COOLER AT PREP AREA ACROSS COOKS LINE	41.00 Fahrenheit	
HOT WATER	HIGH TEMP DISH MACHINE	160.00 Fahrenheit	PLATE LEVEL
WATER	PREP AREA HAND WASHING SINK NEAR COOKS LINE	100.00 Fahrenheit	
ALMOND MILK	CAFE REACH IN COOLER	41.00 Fahrenheit	
QUATERNARY AMMONIA	MULTIUSE WIPING CLOTH BUCKET NEAR PREP AT COOKS LINE	200.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: TESLA DEER CREEK CAFE

NEW OWNER: GRILL EM PIZZA INC

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

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1816.25 (\$1,453.00 + \$363.25 [25% Penalty]) 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: 8/1/2026 - 7/31/2027 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 7/17/2026**

***Permit condition: THE TURBOCHEF SOTA, EVO 10-0148-EVT ELECTRIC COOKTOP IN VENTLESS RECIRCULATING**

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VENTILATION SYSTEM, AND TURBO CHEF IS ARE CONDITIONALLY APPROVED WITHOUT AN EXHAUST HOOD SYSTEM FOR THE HEATING OF PRECOOKED FOOD ITEMS ONLY.

IF THERE IS A FUTURE CHANGE IN MENU OR OPERATION, OR THE COOKING SYSTEM USE CAUSES ANY SANITATION, VENTILATION OR SAFETY PROBLEM, THE EXHAUST HOOD EXEMPTION MAY BE REVOKED AND AN APPROVED MECHANICAL EXHAUST SYSTEM MUST BE INSTALLED, OR THE UNIT REMOVED. VENTILATION PROBLEMS INCLUDE, BUT ARE NOT LIMITED TO, EXCESS HEAT IN THE FACILITY THAT RESULTS IN UNCOMFORTABLE WORK CONDITIONS FOR EMPLOYEES. THE EXEMPTION SHALL NOT BE DEEMED TO SUPERSEDE ANY LOCAL BUILDING AND FIRE CODE REQUIREMENTS. IF A FUTURE CHANGE OF OWNERSHIP OCCURS, THE NEW OWNER SHALL BE MADE AWARE OF THESE CONDITIONS.

***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 **7/31/2026**. 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: SYDNEE NGUYEN
OWNER

Signed On: July 17, 2026