

# 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>FA0285002 - KALI                                             |  | <b>Site Address</b><br>451 S CALIFORNIA AV, PALO ALTO, CA 94306 |                               | <b>Inspection Date</b><br>08/27/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>80</b> </div> |  |                                      |
| <b>Program</b><br>PR0427319 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                                 | <b>Owner Name</b><br>KALY INC |                                      | <b>Inspection Time</b><br>12:35 - 13:35 |                                                                                                                                                                |  |                                      |
| <b>Inspected By</b><br>HELEN DINH                                               |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                               | <b>Consent By</b><br>CIHAN           |                                         |                                                                                                                                                                |  | <b>FSC</b> Torsten Schulz<br>6/27/27 |

  

| 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  |       |       |        |     |     | S   |
| 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      |     |     | N   |
| 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  |       |       |        |     |     | S   |
| 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                              | X   |     |
| 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               |     | 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 |     |     |
| 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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| Program<br>PR0427319 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>KALY INC                                   | Inspection Time<br>12:35 - 13:35 |
| 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: Major:**

**Measured a bowl of sliced tomato salad holding at 58F in 4 door cold top for less than 4 hours. Observed bowl of tomato salad sitting on top of other cold insert containers. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs into a different refrigeration unit.**

#### **Minor: Measured the following PHFs holding between 45F - 47 units for less than 4 hour:**

- 1. Sliced lamb in 2 door under drawer @ cooks line.**
  - 2. Sliced tomato, sliced tomato salad and cheese in 4 door cold top/reach in.**
  - 3. Fries in 2 door upright (small storage room) outside.**
- [CA] Maintain all cold PHFs held at or below 41F.**

### Minor Violations

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

**Inspector Observations: Found all food handlers card on site had expired. [CA] All employee shall renew their food handlers card.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Found a few flies at the cooks area. Observed both front door and back entrance door open. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Lacking chlorine test strips to test concentration of chlorine low temp dish machine. Observed facility having quat test strips. [CA] Provide chlorine test strips.**

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: Found a bowl without handle used to dispense bulk goods in back prep area. [CA] Provide scoops with handles. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

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: Found leaking faucet at 1-compartment sink when water knob is off. [CA] Repair leak.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

| Item                | Location                            | Measurement       | Comments                            |
|---------------------|-------------------------------------|-------------------|-------------------------------------|
| fries               | 2 door upright (outside)            | 45.00 Fahrenheit  | between 45F - 46F.                  |
| milk                | 2 door reach in                     | 38.00 Fahrenheit  |                                     |
| warm water          | handsink (front, back & RR)         | 100.00 Fahrenheit |                                     |
| rice                | rice cooker                         | 177.00 Fahrenheit |                                     |
| beef stick          | 2 door under drawer @ cooks<br>line | 41.00 Fahrenheit  |                                     |
| cheese              | 4 door cold top                     | 45.00 Fahrenheit  |                                     |
| fish                | 2 door under drawer @ cooks<br>line | 41.00 Fahrenheit  |                                     |
| soup                | stove top                           | 163.00 Fahrenheit |                                     |
| sliced tomato salad | 4 door reach in                     | 45.00 Fahrenheit  |                                     |
| sliced tomato salad | 4 door cold top                     | 58.00 Fahrenheit  | for less than 4 hours. COS-relocate |
| rice                | rice cooker                         | 156.00 Fahrenheit |                                     |
| hot water           | warewash/1-comp                     | 120.00 Fahrenheit |                                     |
| potato ball         | 3 door reach in                     | 41.00 Fahrenheit  |                                     |
| sliced tomato       | 4 door cold top                     | 45.00 Fahrenheit  |                                     |
| sliced tomato       | 2 door cold top                     | 41.00 Fahrenheit  |                                     |
| vegetables          | 2 door upright                      | 39.00 Fahrenheit  |                                     |
| sliced lamb         | 2 door under drawer @ cooks<br>line | 47.00 Fahrenheit  |                                     |
| chlorine            | dish machine                        | 50.00 PPM         |                                     |
| chicken             | 2 door upright                      | 40.00 Fahrenheit  |                                     |
| potato ball         | 2 door upright (outside)            | 41.00 Fahrenheit  |                                     |
| beverage            | grab n go                           | 39.00 Fahrenheit  |                                     |

## 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 **9/10/2025**. 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: Cihan Hosgur  
Cashier  
Signed On: August 27, 2025