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
FA0204953 - MEYHOUSE	640 EMERSON ST, PALO ALTO, CA 94301	11/04/2026
Program	**Owner Name**	**Inspection Time**
PR0304045 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	ESNAF LLC	11:00 - 13:30
Inspected By	**Inspection Type**	**Consent By** / **FSC**
TRAVIS KETCHU	ROUTINE INSPECTION	ONURALP PERCIN / Omer Artun 4/18/2028

Placard Color & Score
GREEN
73

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						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	X			S
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						
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	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	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		

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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: 1. Measured PHF's within the far right side preparation refrigerator at 53 F to 57 F. Ambient temperature of the unit measured at 56 F. Chef stated that the items were placed within the unit the night before.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[COS] PHF's within the unit were voluntarily condemned and discarded.

2. Measured cooked potatoes at 52 F, hummus at 46 F and diced tomatoes at 48 F within the preparation refrigerator adjacent to the main cook line.
[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discontinue the practice of double stacking and storing containers above the refrigerators fill line.

3. Measured yogurt at 55 F and cooked eggplant at 50 F within containers stacked above the units fill line at the middle preparation fridge. Chef stated that the items were placed within the unit the night before.
[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discontinue the practice of double stacking and storing containers above the refrigerators fill line.
[COS] Yogurt and eggplant voluntarily condemned and discarded.
[COS] PHF's discarded following the lunch service.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee cleaning/ touching face and then proceed to resume preparing food without a hand washing step.
[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

Employee changed gloves without a handwashing step.
[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

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

Inspector Observations: The hand wash sink at the special event bar and rear preparation area lack a supply of paper towels (alternate fully stocked hand wash sinks were available for use).
[CA] Single-use sanitary towels shall be provided in dispensers at all times.

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

Inspector Observations: The one compartment dump sink at the bar lacks a supply of hot water.
[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Single use food containers stored directly on the floor of the upstairs dry storage room.
[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Observed the re-use of single use cheese containers to store dough and other products within the upright fridge.
[CA] Food containers intended for single use shall not be reused.

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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: The faucet at the right side of the three compartment sink is non-functional (left side faucet is functional)
[CA] Repair plumbing fixture and maintain in clean and good repair.

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: A gap of greater than 1/4 inch below the rear door into the facility.
[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Employee jackets stored on top of food containers under the front preparation counter.
[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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

Inspector Observations: Holes in the walls in behind the food preparation sink, warewashing area, stair hallway and within the upstairs dru storage room.
[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

The upstairs storage room lacks approved floors walls and ceilings.
[CA] The floors, walls and ceiling surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
steak	glass 1 door upright fridge	39.00 Fahrenheit	
raw shrimp	prep fridge 1	56.00 Fahrenheit	
cooked eggplant	walk in fridge	45.00 Fahrenheit	
cheese	prep fridge 3	38.00 Fahrenheit	
hot water	bar warewashing machine	160.00 Fahrenheit	
diced tomato	prep fridge 1	58.00 Fahrenheit	
cooked eggplant	prep fridge 3	50.00 Fahrenheit	
cooked beef kabob	grill	166.00 Fahrenheit	
beef	grill 2 door upright fridge	38.00 Fahrenheit	
yogurt	prep fridge 3	55.00 Fahrenheit	
hummus	prep fridge 2	46.00 Fahrenheit	
cooked potatoes	prep fridge 2	52.00 Fahrenheit	
beef	prep fridge 3	40.00 Fahrenheit	
cooked shrimp	walk in fridge	117.00 Fahrenheit	cooling shallow bowl
dough	upright fridge	38.00 Fahrenheit	
lental paste	pans cooling on ice	170.00 Fahrenheit	
gold beets	prep fridge 1	56.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
cooked articokes	prep fridge 1	57.00 Fahrenheit	
cheese	prep fridge 1	57.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
cooked beets	prep fridge 1	57.00 Fahrenheit	
rice	pot	165.00 Fahrenheit	
diced tomtoes	prep fridge 3	38.00 Fahrenheit	
chlorine sanitizer	warewashing machine	50.00 PPM	
warm water	hand wash sink	100.00 Fahrenheit	
sliced tomatoes	prep fridge 2	48.00 Fahrenheit	
ground beef	2 door upright fridge	36.00 Fahrenheit	
fish	under grill fridge	39.00 Fahrenheit	

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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 **11/18/2026**.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: Onuralp Percin
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Signed On: November 04, 2026