

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 FA0285078 - REAL PRODUCE INTERNATIONAL MARKET	Site Address 501 OXFORD AV 100, PALO ALTO, CA 94306	Inspection Date 01/10/2025
Program PR0427421 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name REAL PRODUCE INTERNATI	Inspection Time 11:30 - 12:00
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By ALI ALSOUFI

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed a container inside the hand sink. The soap dispenser handle is in disrepair and unable to dispense soap consistently. Raw meat noted on underside of paper towel dispenser. [CA] Keep hand sink unobstructed, soap dispenser in good repair and paper towel dispenser free from debris/contamination. [COS] A new soap dispenser was installed and paper towel dispenser was cleaned and sanitized.*

Follow-up By
01/15/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed chicken (refrigerated) with the following packed dates: 12/11/24, 12/18/24, 12/19/24, 12/27/24. Per manager, chicken is delivered (fresh not frozen) 1-2x week. Upon delivery, chicken is stored in the walk in cooler. Observed a foul odor (spoilage) in the meat walk in cooler in meat department. [CA] All food shall be manufactured, produced, prepared, compounded packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. [COS] Chicken was discarded in trash.*

Follow-up By
01/15/2025

Minor Violations

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

Inspector Observations: *Observed cases of produce, meat stored directly on floor in walk ins. Bulk dry ingredients (back area near office) stored directly on the floor. [CA] Store food 6 inches off of the floor on shelving or dunnage racks.*

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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 **1/24/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0285078 - REAL PRODUCE INTERNATIONAL MARKET	Site Address 501 OXFORD AV 100, PALO ALTO, CA 94306	Inspection Date 01/10/2025
Program PR0427421 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name REAL PRODUCE INTERNATIONAL MARKET INC	Inspection Time 11:30 - 12:00

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: Ali Alsoufi

Signed On: January 10, 2025