

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 FA0204701 - DRIFTWOOD - DELI + COFFEE STORE		Site Address 3450 EL CAMINO REAL, PALO ALTO, CA 94306		Inspection Date 03/11/2026		Placard Color & Score GREEN 91		
Program PR0435512 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name REZVANI, AMIR H		Inspection Time 10:50 - 12:00			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By ROBERTO				FSC Amir Rezvani 11/3/26

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		S
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures			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							
K14	Food contact surfaces clean, sanitized			X	X			N
K15	Food obtained from approved source							
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		
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:

Repeated Violation

Hand washing sink is installed less than 24 inches away from the three compartment sink drainboard at the coffee station

[CA] A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed between the hand washing sink and three compartment sink drain board at the coffee station

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Measured multiple cheeses stored on top of the cold top inserts (above the fill line) at the sandwich preparation cooler between 45F - 48F. The PIC noted the cheeses were removed from the reach in cooler less than 1 hour prior.

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

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:

Measured the sanitizer concentration between 10 ppm - 50 ppm chlorine in the three compartment sink during active warewashing.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] The PIC added additional chlorine to the warewashing sink to increase the concentration to 100 ppm.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
SOUP	WARMER UNIT	143.00 Fahrenheit	
TURKEY	WALK IN COOLER	38.00 Fahrenheit	
ROAST BEEF	WALK IN COOLER	38.00 Fahrenheit	
ROAST BEEF	COLD TOP PREP COOLER 2	36.00 Fahrenheit	
ROAST BEEF	COLD TOP PREP COOLER	38.00 Fahrenheit	
SLICED TOMATOES	COLD TOP PREP COOLER	36.00 Fahrenheit	
EGG SALAD	FRONT DISPLAY COOLER	36.00 Fahrenheit	
OAT MILK	REACH IN COOLER AT COFFEE BAR	41.00 Fahrenheit	
MILK	REACH IN COOLER AT COFFEE BAR	41.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	122.00 Fahrenheit	
TUNA SALAD	FRONT DISPLAY COOLER	38.00 Fahrenheit	
TURKEY	COLD TOP PREP COOLER 2	39.00 Fahrenheit	
SWISS CHEESE	COLD TOP PREP COOLER	41.00 Fahrenheit	
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	50.00 PPM	INCREASED TO 100 PPM

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 **3/25/2026**. 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: Amir Rezvani
Owner
Signed On: March 11, 2026