

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 FA0204567 - MACARTHUR PARK RESTAURANT		Site Address 27 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 05/16/2026		Placard Color & Score GREEN 77		
Program PR0302572 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name MACARHTUR PARK RESTAU		Inspection Time 16:00 - 18:15			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By EDUARDO PEREZ (COOK)				FSC Not Available

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		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				
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	X	
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	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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Cooked food items found to be improperly cooled. Bistro steak and grilled chicken that had been cooked and stored in the large walk-in cooler since the previous night measured 46F. [corrective action] Ensure food is rapidly cooled from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. [correction] Food was discarded in the trash and denatured with bleach.

Note:

Ambient temperature of the large walk-in cooler measured 42F to 43F. Adjust the walk-in cooler temperature to 41F or below.

The smaller walk-in cooler can also be used to store food. Ambient temperature of this unit measured 38F.

Minor Violations

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

Inspector Observations:

1. Manager's Food Safety Certificate expired. [corrective action] An individual employed at this facility must have a manager's Food Safety Certificate.

2. Food Handler Cards found to be expired. [corrective action] Ensure all employees have a valid Food Handler Card. Keep on file at this facility.

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, 114125(b), 114141

Inspector Observations:

1. Chlorine sanitizer from the kitchen dishwasher measured 0 PPM. No active ware washing at this time. [corrective action] Repair/adjust the dishwasher so that equipment can have a final chlorine rinse of 50 PPM. [suitable alternative] Wash equipment through the dishwasher and sanitize in the ware washing sink. The ware washing sink was set up with quat sanitizer during time of this inspection.

2. Chlorine sanitizer from the bar dishwasher measured 0 PPM. Sanitizer bottle was found to be empty. No active ware washing at this time. [corrective action] Replace the empty bottle. Equipment must be sanitized with a final chlorine rinse of 50 PPM. [correction] Manager replaced the sanitizer bottle.

3. Observed black residue in the ice bin (open the window and look up). [corrective action] Thoroughly clean and sanitize the interior of the ice bin.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Observed food items on the menu that are served raw or undercooked, such as poke, NY steak, and Mac Park burger. [corrective action] Provide a symbol next to menu items that are served raw or can be undercooked.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed opened bottle of milk and cheese that had been cut and repackaged stored in the outdoor walk-in cooler. [corrective action] Only manufacturer prepackaged items and uncut produce may be stored in the outdoor walk-in cooler. Once food packages are opened, the package may not be brought back out and must be stored within the kitchen.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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:

The outdoor walk-in cooler had a deteriorated gasket around the door. [corrective action] Replace the gasket.

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:

1. Observed espresso machine installed at the bar that drains into an ice bin that leads to a bus tub underneath.

Bus tub was filled with water and overflowing on the bar floor. [corrective action] Re-route drain line to one of the floor sinks at the bar.

Note: Bus tub was emptied during time of this inspection.

2. Observed drain lines from ice bins at the bar and drain line from prep unit in the kitchen extend into floor sinks.

[corrective action] Food service equipment must drain indirectly into the floor sinks. Provide an air gap for the drain lines, at least 1 inch above the floor sinks.

3. Drain line for the left compartment of the 2-compartment ware washing sink was found to be completely detached from the sink. [corrective action] Properly re-attach and secure the drain line to the sink.

Note: Kitchen employee temporarily re-attached the drain line.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
whipped cream	walk-in cooler (outdoor)	38.00 Fahrenheit	
hot water	1-compartment sink (food prep)	-120.00 Fahrenheit	
hot water	2-compartment sink (food prep)	135.00 Fahrenheit	
chlorine sanitizer	dishwasher (bar)	0.00 PPM	
chopped eggs	prep unit (salad)	40.00 Fahrenheit	
chicken	walk-in cooler (small)	33.00 Fahrenheit	
ambient	reach-in cooler	40.00 Fahrenheit	
grilled chicken	walk-in cooler (large)	46.00 Fahrenheit	
cooked pasta	cold drawer	43.00 Fahrenheit	
bistro steak	walk-in cooler (large)	46.00 Fahrenheit	
filet mignon	cold drawer (across charcoal grill)	43.00 Fahrenheit	
shell eggs	walk-in cooler (outdoor)	38.00 Fahrenheit	
chlorine sanitizer	dishwasher (kitchen)	0.00 PPM	
bbq chicken	walk-in cooler (large)	39.00 Fahrenheit	
chicken	cold drawer (across charcoal grill)	42.00 Fahrenheit	
pico de gallo	on ice (across grill)	36.00 Fahrenheit	
diced tomatoes	prep unit (salad)	40.00 Fahrenheit	
ambient	walk-in cooler (small)	38.00 Fahrenheit	
hot water	2-compartment sink (ware wash)	135.00 Fahrenheit	
ambient	walk-in cooler (large)	42.00 Fahrenheit	
cheesecake	reach-in cooler	40.00 Fahrenheit	
quat sanitizer	from the dispenser	200.00 PPM	

Overall Comments:

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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 **5/30/2026**. 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: Ellen Wise
Supervisor

Signed On: May 16, 2026