

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 FA0204838 - TASTE		Site Address 423 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 01/06/2026		Placard Color & Score YELLOW 60		
Program PR0306787 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TASTE PA INC.		Inspection Time 10:15 - 12:45			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By KENNY				FSC QiQi Liu 12/8/2030

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						
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				N
K06	Adequate handwash facilities supplied, accessible		X					
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						N
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	X	
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
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	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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

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

Inspector Observations: *Paper towel dispenser at hand sink next to 2 comp food prep sink is not operable. [CA] Repair dispenser. [COS] A stack of paper towels was provided on the shelf temporarily until dispenser is repaired.*

Follow-up By 01/09/2026

Hand sinks across front cook line was blocked by large white gallon containers. A bowl and a stack of red baskets were blocking the hand sink next to 2 comp food prep sink. [CA] Keep all hand sinks accessible at all times. [COS]

K14 - 8 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 quaternary ammonium at sanitizer dispenser at 3 comp sink at 0 ppm. [CA] Maintain a minimum of 200 ppm, repair unit.*

Follow-up By 01/09/2026

Container of raw noodles found stored directly on floor. Container was then relocated on top of cutting board on prep table. [CA] Clean and sanitize the cutting board. [COS]

Minor Violations

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

Inspector Observations: *Expired food handler cards noted. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Keep copies on site for review.*

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 wash hands with one glove on. [CA] Ensure gloves are removed and discarded in trash prior to washing hands thoroughly. Do not re-use/wash gloves. [COS] Employee was instructed to discard glove and wash hands.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *3 boxes of swai frozen fish found thawing on drainboard of 2 compartment sink and 2 bagged frozen chicken found thawing in standing water at 2 comp sink.*

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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 raw chicken above and next to fish/pork/beef in same container in walk in. Other raw animal proteins stored in the same container in walk in. [CA] Store animal proteins in separate container, i.e. fish in one container, chicken in one container, beef in one container etc. Follow the proper storage (see sticker that is on the walk in door). Re-organize and label all containers with animal type to ensure food is stored correctly.*

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

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Inspector Observations: *Several uncovered food noted in walk in/freezer and prep units across from the cook line. Open bulk bags of soybeans/rice noted. Chili pepper container is missing a lid [CA] Keep all food covered /sealed during storage.*

Food noted on floor in walk ins and in kitchen. [CA] Store food 6 inches off of the floor.

Observed a tray on top of the trash can with food on it. [CA] Do not use the trash can as a table/prep surface. [COS]

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Unlabeled bulk dry ingredient containers. [CA] Label containers with a sticker label with ingredient name.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Heavy grease accumulation on hood filters (front of house), food grease/debris noted below 3 compartment sink where chemical bottles are stored and on all sink handles/faucets. Shelves are lined with foil [CA] Clean all filters and hand contact surfaces frequently (i.e. weekly).*

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: *Ice scoop stored on top of ice machine. [CA] Store scoop in a sanitary container between uses.*

Dirty dishes noted on drainboard and inside sink of 2 compartment food prep sink. [CA] Do not store/wash dishes at 2 comp food prep sink. Store all dishes in the 3 compartment ware washing sink. Provide a sign to distinguish between sinks.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Lack of light cover for bulb at hood. [CA] Provide light cover or replace with a shatterproof light bulb. Repeat violation.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Lack of stem probe thermometers to measure internal food temperatures. [CA] Provide at least 2 stem thermometers.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *A few wiping cloths noted on prep tables. [CA] Store wiping cloth in sanitizer bucket in between uses.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper cooking time & temperatures.

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Measured Observations

Item	Location	Measurement	Comments
lamb	walk in	35.00 Fahrenheit	
chicken	walk in	36.00 Fahrenheit	
chlorine	dishwasher	100.00 PPM	
quaternary ammonium	dispenser at 3 comp sink	0.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
chlorine	wiping cloth bucket	200.00 PPM	rechecked to 100 ppm
rice	rice cooker	152.00 Fahrenheit	
dumplings	freezer	11.00 Fahrenheit	
shrimp	top insert prep unit	37.00 Fahrenheit	
ambient	walk in	39.00 Fahrenheit	
ambient	freezer	10.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
ambient	prep unit across cookline	38.00 Fahrenheit	
hot sour soup	kettle	140.00 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 **1/20/2026**. 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: jiejing su

Signed On: January 06, 2026