

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 FA0260334 - MEDITERRANEAN WRAPS		Site Address 433 S CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 04/06/2026		Placard Color & Score YELLOW 78		
Program PR0381563 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KAN ZAMMAN CORP		Inspection Time 12:20 - 14:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By JUAN				FSC ☐ Abraham Khalil 11/14/29

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
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		X			N
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						S
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		
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	X	
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Measured multiple portions of beef in a metal container on the flat top grill measured between 90F - 102F. The PIC stated the beef was cooked on the grill approximately 45 minutes prior and then placed in the metal insert with room temperature water.

Follow-up By
04/10/2026

[CA] Maintain PHF at or above 135F when hot holding.

[COS] The beef was reheated to above 165F at the flat top grill.

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

Inspector Observations:

Measured one container of cooked chickpeas stored covered in a deep plastic bin at the back walk in cooler between 79F on the outer portions of the container and 110F in the middle of the container. The PIC stated the chickpeas started cooling approximately 3 hours prior.

Follow-up By
04/17/2026

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Approximately 10 lbs of chickpeas were voluntarily discarded. See VC&D report.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

No three compartment sink was observed installed in the facility. A sprayer station and low temperature dishmachine are used to clean and sanitized multiuse utensils. This facility must immediately cease operations if it is unable to effectively clean and sanitize multiuse utensils at any point during operation.

Follow-up By
04/20/2026

[CA] Restore the three compartment sink to its originally approved location and installation. All food facilities that prepares food or multiservice utensils and equipment are used shall provide a three-compartment sink with two integral metal drain boards for manually washing, rinsing, and sanitizing equipment and utensils.

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 cardboard lining shelves in the warewashing/food preparation room.

[CA] Equipment surfaces must be maintained nonabsorbent, durable, and easily cleanable.

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

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Inspector Observations:

The available probe thermometer was not properly calibrated at the time of inspection.

[CA] Maintain thermometers available and accurate.

[COS] An ice bath was made and the thermometer was calibrated and verified in conjunction with the specialist.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	100.00 PPM	CHLORINE
WATER	BACK HAND WASHING SINK	108.00 Fahrenheit	
TABOLEH	FRONT PREPARATION COOLER	38.00 Fahrenheit	
BEEF	FLAT TOP GRILL	182.00 Fahrenheit	FINAL COOKING TEMPERATURE
WATER	RESTROOM HAND WASHING SINK	100.00 Fahrenheit	
COOKED CHICKEN	FLAT TOP GRILL	168.00 Fahrenheit	HOLDING
FALAFEL	FRONT FLAT TOP	147.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	100.00 Fahrenheit	
DICED TOMATO	WALK IN COOLER	39.00 Fahrenheit	
COOKED CHICKEN	REACH IN COOLER	40.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
DICED TOMATO	FRONT PREPARATION COOLER	39.00 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 **4/20/2026**. 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: Juan Jimenez
PIC

Signed On: April 06, 2026