

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 FA0204564 - PALO ALTO CAFE		Site Address 2675 MIDDLEFIELD RD A, PALO ALTO, CA 94303		Inspection Date 08/24/2026		Placard Color & Score GREEN 82		
Program PR0307408 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KERMANSHAHI, KEYVAN		Inspection Time 11:10 - 12:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By KEYVAN				FSC ROBERT JENSEN 1/29/27

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	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	S
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		
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0204564 - PALO ALTO CAFE	Site Address 2675 MIDDLEFIELD RD A, PALO ALTO, CA 94303	Inspection Date 08/24/2026
Program PR0307408 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KERMANSHAHI, KEYVAN	Inspection Time 11:10 - 12:30
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

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

Inspector Observations:

Not all food handlers could provide current food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed the handwashing sink at the back storage/preparation sink area to be obstructed by a crate

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] The crate was relocated at this time.

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:

No sanitizer was detected at the low temperature dish machine. The dish machine was run multiple times and could not read at 50 ppm chlorine.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

***Note: Manual warewash until repaired. Autochlor was called at this time for same day service.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed fruit flies below the three compartment sink.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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 shelled eggs stored above vegetables in the upright cooler in the hallway.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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:

Observed the preparation sink to be leaking at the hot and cold water handles.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

OFFICIAL INSPECTION REPORT

Facility FA0204564 - PALO ALTO CAFE	Site Address 2675 MIDDLEFIELD RD A, PALO ALTO, CA 94303	Inspection Date 08/24/2026
Program PR0307408 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KERMANSHAHI, KEYVAN	Inspection Time 11:10 - 12:30

Inspector Observations:

Observed an accumulation of dust and grime on the floors/walls below the three compartment sink and below the juice station

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SALMON	BACK UPRIGHT COOLER	41.00 Fahrenheit	
SLICED CHEESE	COLD TOP COOLER	40.00 Fahrenheit	
HAM	PREP COOLER	40.00 Fahrenheit	
MILK	UPRIGHT COOLER	40.00 Fahrenheit	
RAW SHELLLED EGGS	BACK UPRIGHT COOLER	40.00 Fahrenheit	IR
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
WATER	BACK HANDWASHING SINK	106.00 Fahrenheit	
SLICED TOMATO	COLD TOP COOLER	38.00 Fahrenheit	
OAT MILK	UNDER COUNTER COOLER	41.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
WHOLE MILK	UNDER COUNTER COOLER	40.00 Fahrenheit	
TURKEY	PREP COOLER	40.00 Fahrenheit	
COOKED OATS	UPRIGHT COOLER	41.00 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 **9/7/2026**. 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: KERMANSHAHI, KEYVAN
OWNER

Signed On: August 24, 2026