

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 FA0282642 - PLAYGROUND GLOBAL		Site Address 380 PORTAGE AV, PALO ALTO, CA 94306		Inspection Date 07/09/2026		Placard Color & Score GREEN 89		
Program PR0423987 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name IMAGINE CULINARY GROUP		Inspection Time 12:10 - 13:45			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By JEFF FREBURG				FSC JAMES KLIMOWSKI 8/27/2027

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						
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		S
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		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		
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

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 the final rinse temperature via dish plate reader at 152F during active warewashing. The digital gauge was displaying wash temperature at 155F and a final rinse temperature of 144F.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[COS] It was determined that booster for the unit for the high temperature dish machine was turned off at this time. Dishes previously run through the dish machine were sanitized at the three compartment sink in a 700 ppm lactic acid solution. After a period of time, the dish machine was able to successfully achieve a 162F final rinse temperature at plate level.

Minor Violations

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

Inspector Observations:

Paper towels were not stocked at the back handwashing area between the high temperature dish machine and three compartment sink.

[CA] Single-use sanitary towels shall be provided in dispensers

[COS] Food employee refilled paper towel dispenser

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
COOKED PORK	WALK IN COOLER	38.00 Fahrenheit	
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	700.00 PPM	LACTIC ACID
BEEF	REACH IN COOLER AT MAIN PREP LINE	39.00 Fahrenheit	
TOMATO SAUCE	REACH IN COOLER AT MAIN PREP LINE	41.00 Fahrenheit	
CHICKEN	REACH IN COOLER AT MAIN PREP LINE	40.00 Fahrenheit	
WATER	SERVICE/COOKS LINE HAND WASHING SINK	102.00 Fahrenheit	
WATER	BACK HAND WASHING SINK(WAREWASHING)	101.00 Fahrenheit	
COOKED CHICKEN	WALK IN COOLER	37.00 Fahrenheit	
SALSA	WALK IN COOLER	38.00 Fahrenheit	
PICO DE GALLO	REACH IN COOLER AT MAIN PREP LINE	40.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	

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 7/23/2026. 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: FRANK LAPETINA
CEO

Signed On: July 09, 2026