

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 FA0204730 - DA SICHUAN BISTRO		Site Address 3781 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 07/02/2025
Program PR0305555 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SU GIA INC	Inspection Time 11:00 - 11:40
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By IAN LONG CHEN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/30/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 07/02/2025

Cited On: 06/30/2025

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

Compliance of this violation has been verified on: 07/02/2025

Cited On: 06/30/2025

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

Compliance of this violation has been verified on: 07/02/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
tofu	under counter refrigeration	41.00 Fahrenheit	
cooked chicken	2-door preparation unit (1)	41.00 Fahrenheit	
cooked meats	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 6/30/2025.

The following major violations have been corrected:

- *K05: Hands clean and properly washed. Observed staff properly washing hands prior to beginning food preparation and putting on gloves. Ensure staff properly wash hands with warm water, soap, and dry with single use towels as necessary.*
- *K06: Handwash facilities supplied. The handwash sink in the front preparation area and the kitchen are fully stocked with soap and single use towels. Ensure the handwash sink is fully accessible at all times.*
- *K07: Proper holding temperatures. Measured all holding temperatures in the preparation unit in compliance. All food is properly stored below preparation insert cooler lines.*

Continue to address remaining violations as cited on the routine inspection report.

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 **7/16/2025**. 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.

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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: Susan Chen
Secretary

Signed On: July 02, 2025