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	Site Address	Inspection Date
FA0281957 - HV1. 2ND FLOOR. MK (SMALL)	3400 HILLVIEW AV 1, PALO ALTO, CA 94304	02/18/2026

Program	Owner Name	Inspection Time
PR0423104 - LIMITED FOOD SERVICE CAT 3 - FP77	GOOGLE LLC	13:35 - 13:55

Inspected By	Inspection Type	Consent By	FSC
MINDY NGUYEN	RISK FACTOR ASSESSMENT/STRUC	NANCY	Exempt

Placard Color & Score

N/A

N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Education

K02S - Communicable disease; reporting/restriction/exclusion

K03S - No discharge observed from eyes, nose, and/or mouth

K04S - Proper eating, tasting, drinking, tobacco use

K05S - Hands clean/properly washed/gloves used properly

K06S - Adequate handwash facilities: supplied or accessible

K07S - Proper hot and cold holding temperatures

K13S - Food in good condition, safe, unadulterated

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK	100.00 Fahrenheit	

Overall Comments:

4. HV1 2nd floor MN (Small) Bdg 1

A risk factor assessment/structural review was provided during non-operation hours. Provided inspection, discussion, and education focused on observed and non-observed risk factors known to contribute to foodborne illness.

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 **3/4/2026**.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: Nancy Gonzalez
ASM for MKs

Signed On: February 18, 2026