

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 FA0204871 - TERUN		Site Address 448 S CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 02/10/2025		Placard Color & Score GREEN 81		
Program PR0306872 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MARCO POLO MANAGEMEN		Inspection Time 11:45 - 13:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JOE				FSC Kristjan Dangelo 04/19/2026

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						S
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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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: *Next to the cook line, observed inserts containing cooked rice, cooked eggplant, and cooked mushrooms stored on the preparation table. Inserts are not maintained in refrigeration. Measured foods from 52-60F. Per cook, foods were taken out of refrigeration at opening (1.5 hours prior to temperature measurement.) [CA] Potentially Hazardous Foods (PHFs) shall be held at 41F or below or 135F or above. [SA] PIC stated that items will be discarded following end of lunch shift (4 hours after foods were removed from refrigeration.)*

Minor Violations

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, 14125(b), 114141

Inspector Observations: *1. Observed employee using clean wiping cloth to dry dishes. [CA] Discontinue use of wiping cloths to dry dishes. Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.*

2. At the warewashing machine at the bar, measured chlorine concentration at 25 ppm. [CA] Mechanical sanitization shall be accomplished with chlorine concentration maintained at 50 ppm, or as per manufacturer's specifications.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed accumulation of black mold-like substance in the interior panel of ice machine. [CA] Routinely clean and sanitize ice machine. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *1. At the cook line, observed working utensils stored in standing water. Standing water measured at 80F. [CA] Utensils shall be stored 1) in food with handles above top of the food, 2) in running water, 3) in water measuring 135F or above, or 4) at room temperature if washed within 4 hours of initial use.*

2. Observed pressurized cylinder used to prop open the back door to storage area. Pressurized cylinders are not secured. [CA] Pressurized cylinders shall be securely stored and attached to a rigid structure.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Over the warewashing area, observed light bulbs are not covered or shielded. [CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed soiled wiping cloths are stored in standing water or on preparation areas. [CA] [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cut tomato	preparation inserts	41.00 Fahrenheit	
cooked mushrooms	preparation inserts	60.00 Fahrenheit	
cooked rice	preparation inserts	52.00 Fahrenheit	
sanitizer	warewashing machine	50.00 PPM	
prosciutto	2-door under counter (pizza)	40.00 Fahrenheit	
water	3-compartment sink (bar)	120.00 Fahrenheit	
cooked vegetables	2-door under counter	40.00 Fahrenheit	
cooked eggplant	preparation inserts	55.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sanitizer	warewashing machine (bar)	25.00 Fahrenheit	
milk	1-door glass refrigeration	40.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
clam pasta	cook line	160.00 Fahrenheit	final cooking temp
pasta	walk-in cooler	41.00 Fahrenheit	
cheese	2-door upright refrigeration (back)	41.00 Fahrenheit	
cooked artichoke	preparation inserts (pizza)	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 **2/24/2025**. 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.

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: Kristjan D'Angelo
Executive Chef
Signed On: February 10, 2025