

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 FA0204437 - SWEET MAPLE PALO ALTO		Site Address 150 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 10/13/2026		Placard Color & Score YELLOW 60		
Program PR0304945 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JS FINE DINING, INC		Inspection Time 11:15 - 15:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By BAM				FSC Polpornsuang Ruangsrijaroenrung 02/11/2031

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						
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						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods			X				
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		X			
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display			X				N
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		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0204437 - SWEET MAPLE PALO ALTO	Site Address 150 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 10/13/2026
Program PR0304945 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JS FINE DINING, INC	Inspection Time 11:15 - 15:30
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:

1. In the one door prep cooler, measured the following potentially hazardous foods between 47-52F:

- cooked tofu 52F
- sliced tomatoes 52F
- shredded cheese 52F
- raw shrimp 47F

2. In the walk in cooler, measured the following potentially hazardous foods between 50-55F:

- tomato heavy cream sauce 55F
- wasabi hollandaise 52F
- maltaise sauce (orange hollandaise) 50F
- cooked ground turkey 53F
- marinating raw chicken 53F
- cheddar cheese 53F

Per PIC, the first four food items above were prepared and cooled in walk-in cooler since last night. Observed employees frequently entering walk-in cooler and door being left ajar. Observed a closed five gallon container of hot gravy stored next to raw chicken. Ambient temperature of walk-in cooler measured 52F.

[CA] Potentially hazardous foods being cold held shall be kept cold 41F and below.

[SA] 1. Potentially hazardous foods were discarded at the fourth hour from when they were removed from temperature control.

[COS] 2. Potentially hazardous foods kept overnight were voluntarily discarded. Ambient temperature of walk-in cooler remeasured to 41F after being kept closed for thirty minutes.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed whipped butter and fried chicken held at room temperature, subject to TPHC, without time markings. Per PIC, food items were removed from temperature control two hours ago.

[CA] When using only time as a public health control (4 hour rule), potentially hazardous foods shall be time marked with time made or discard time. Foods shall be discarded if not consumed or served within four hours. Written procedures shall be readily made for review.

[COS] PIC time marked whipped butter and chicken with discard time.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: In the dry storage, observed a few dry rodent droppings on top of cardboard boxes containing pancake mix and a sealed tomato can.

[CA] Foods shall be protected from contamination and adulteration. A food is adulterated if it contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Boxes of pancake mix and tomato can in contact with rodent droppings were discarded.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Follow-up By
10/14/2026

Follow-up By
10/14/2026

Follow-up By
10/14/2026

OFFICIAL INSPECTION REPORT

Facility FA0204437 - SWEET MAPLE PALO ALTO	Site Address 150 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 10/13/2026
Program PR0304945 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JS FINE DINING, INC	Inspection Time 11:15 - 15:30

Inspector Observations: *In the walk-in cooler, gravy in a five gallon closed container measured 157F. Per PIC, gravy finished cooking thirty minutes ago.*

[CA] *All potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within two hours, and from 70F to 41F within four hours. Cooling shall be done by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice; using an ice bath; stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.*

[COS] *PIC removed gravy from walk-in cooler and submerged in an ice bath to facilitate cooling.*

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *In the two door upright freezer, observed five pound bags of clams without shell stock tags attached.*

[CA] *Shellstock tags shall remain attached to the shellstock container until the container is empty. Tags shall be maintained in chronological order for 90 days from the date of harvest.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Observed menu item with raw eggs without disclosure. Observed consumer advisory containing incomplete information.*

[CA] *Disclose the use of raw shell eggs in uncooked foods, including items with hollandaise sauce. Update consumer advisory reminder to state "Consumer raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions." Include a disclosure to state if an item is served raw or undercooked, or may contain raw or undercooked ingredients.*

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

Inspector Observations: *In the dry storage, observed four old rodent droppings on top of cardboard boxes containing pancake mix and a sealed tomato can. Per PIC, entry gaps in ventilation above water heater were repaired. Around the exterior of the facility, gaps in exhaust vent were repaired.*

Follow-up By
10/14/2026

[CA] *Each food facility shall be kept free of vermin: rodents, cockroaches, and flies.*

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

Inspector Observations: *In the kitchen, chlorine sanitizer in sanitizer bucket with wiping cloth measured 0 ppm.*

[CA] *Wiping cloths when not in use shall be stored in a sanitizer bucket with sanitizer at the appropriate concentration, such as chlorine sanitizer at 100ppm.*

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: *At the bar, under the two door cooler, observed broken drain pipe in contact with floor drain.*

[CA] *All plumbing and plumbing fixtures shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Compliance with shell stock tags, condition, display.
Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0204437 - SWEET MAPLE PALO ALTO	Site Address 150 UNIVERSITY AV, PALO ALTO, CA 94301	Inspection Date 10/13/2026
Program PR0304945 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JS FINE DINING, INC	Inspection Time 11:15 - 15:30

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
hot water	warewashing sink	148.00 Fahrenheit	
chlorine sanitizer	sanitizer bucket in bar	100.00 PPM	
hot water	prep sink	130.00 Fahrenheit	
raw chicken	drawer undercounter cooler	39.00 Fahrenheit	
milk	bar two door cooler	33.00 Fahrenheit	
rice	rice cooker	150.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
raw tuna	one door prep fridge	41.00 Fahrenheit	

Overall Comments:

Joint inspection with N. Hak. Report written by N. Hak.

A follow up inspection will be conducted on 10/14/2026 to verify compliance of major violations.

Additional follow-ups after the first follow-up are charged at \$298.00 per hour; \$645 after hours.

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 **10/27/2026**. 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: James
Owner
Signed On: October 13, 2026