

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 FA0283370 - TRUE FOOD KITCHEN		Site Address 180 EL CAMINO REAL 1140, PALO ALTO, CA 94304		Inspection Date 07/23/2025		Placard Color & Score YELLOW 74		
Program PR0425055 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name FRC BALANCE LLC		Inspection Time 14:15 - 15:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL BLECMAN				FSC Michael Blecman 05/02/2028

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						S
K06	Adequate handwash facilities supplied, accessible	X						
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						S
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	X	
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		
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: *Measured multiple foods stored in the under counter drawer refrigeration out of temperature:*

1. Measured beef patty from 41-53F. Beef patties in direct contact with ice measured around 41F, while remaining patties in the holding unit measured up to 53F.

2. Measured cheese, cut tomato, and veggie patties from 57-68F.

Per PIC, all foods were cooked or transferred to drawer refrigeration 3 hours prior to temperature measurement.

[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.]

[COS] 1. Beef patties held at 41F or below will be kept in ice. Beef patties measuring above 41F were VC&D.

Recommend to take out a limited number of patties during service or as needed.

2. Cheese, cut tomato, and veggie patties were voluntarily condemned and discarded. See VC&D form.

Follow-up By
07/28/2025

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

Inspector Observations: *Observed cooked onions, mushrooms, carrots, and cauliflower held in the under counter refrigeration are missing time markings. Per PIC, foods are kept on TPHC. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] All foods were voluntarily condemned and discarded. See VC&D form.*

Follow-up By
07/28/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Some food handler cards for actively working employees are expired. [CA] Each food handler shall maintain a valid food handler card for the duration of their employment as a food handler.*

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

Inspector Observations: *Observed a couple of fruit flies in the back of the facility, nearby the ice machine and equipment storage. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Measured the ambient temperature of the drawer refrigeration units from 57-60F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods in drawer refrigeration until the unit is repaired.*

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

Inspector Observations: *Observed soiled wiping cloths stored directly on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing 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
TFK special sauce	preparation insert cooler (burger station)	61.00 Fahrenheit	TPHC
cooked corn	hot holding insert	167.00 Fahrenheit	
beef patty	under counter drawer	53.00 Fahrenheit	41-53F
cooked veggie patty	grill	212.00 Fahrenheit	Final cooking temp.
pre-cooked beef patty (holding)	above grill	135.00 Fahrenheit	
cooked onions	under counter drawer	58.00 Fahrenheit	VC&D
water	3-compartment sink	120.00 Fahrenheit	
water	preparation sink (veggie wash)	120.00 Fahrenheit	
water	high temperature dishwasher	161.00 Fahrenheit	
cooked beef patty	grill	151.00 Fahrenheit	Final cooking temp.
cooked mushrooms	under counter drawer	57.00 Fahrenheit	VC&D
aged white cheddar	walk-in cooler	41.00 Fahrenheit	
cooked chicken	tray in walk-in cooler	48.00 Fahrenheit	Cooling.
cooked cauliflower and carrots	under counter drawer	61.00 Fahrenheit	VC&D
cheese	under counter drawer	58.00 Fahrenheit	VC&D
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
veggie patty	under counter drawer	68.00 Fahrenheit	VC&D
cut cherry tomato	under counter drawer	60.00 Fahrenheit	VC&D
water	handwash sink	100.00 Fahrenheit	
guacamole	under counter cooler	41.00 Fahrenheit	
cooked onion/mushrooms	hot holding insert (burger station)	198.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within three business days to verify compliance of major violations. The first follow-up will be free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

Joint inspection with Aleli Crutchfield.

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 **8/6/2025**. 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: Michael Blecman
General Manager

Signed On: July 23, 2025