

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 FA0204704 - TESLA DEER CREEK CAFE		Site Address 3500 DEER CREEK RD, PALO ALTO, CA 94304		Inspection Date 10/16/2025		Placard Color & Score GREEN 89		
Program PR0301843 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name COMPASS ONE, LLC		Inspection Time 13:30 - 15:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By KARINA				FSC Charles Chhut 03/29/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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		X			
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records					X		
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						
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		
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		
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

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

Inspector Observations: *Water at hand wash station in the middle of the kitchen and the hand wash station by the first-aid box measured between 117F to 118F. Temperature is non-adjustable and is activated by sensor.*

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

[SA] Employees may temporarily utilize the three-compartment sink and/or food preparation sink to wash hands until hand wash stations have been repaired.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Warm water not provided at the hand wash station directly behind the coffee bar. Water measured at 64F.*

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pico de gallo	Walk-in refrigerator	40.00 Fahrenheit	
Sliced egg	Food preparation refrigerator	41.00 Fahrenheit	
Surface temperature	High temperature dish machine	166.20 Fahrenheit	DishTemp
Cooked asparagus	Two-door upright refrigerator	41.00 Fahrenheit	Frosted glass
Cooked mushrooms	Three-door reach-in refrigerator	38.00 Fahrenheit	
Milk	One-door upright refrigerator	38.00 Fahrenheit	Dry storage room
Roast beef	Three-door reach-in refrigerator	39.00 Fahrenheit	
Corned beef	Three-door reach-in refrigerator	40.00 Fahrenheit	
Pasta salad	Two-door upright refrigerator	41.00 Fahrenheit	
Milk	Two-door reach-in refrigerator - coffee station	41.00 Fahrenheit	
Diced chicken	Food preparation refrigerator	41.00 Fahrenheit	Front service area
Roasted veggies	Three-door reach-in refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	128.00 Fahrenheit	
Milk	Milk dispenser	41.00 Fahrenheit	
Sliced tomatoes	Three-door upright refrigerator	40.00 Fahrenheit	Frosted glass
Sanitizing bucket	Food preparation line	200.00 PPM	Quaternary ammonia

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 **10/30/2025**. 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: Eric Peterson
GM
Signed On: October 16, 2025