

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 FA0204953 - MEYHOUSE		Site Address 640 EMERSON ST, PALO ALTO, CA 94301		Inspection Date 11/10/2025		Placard Color & Score GREEN 79		
Program PR0304045 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ESNAF LLC		Inspection Time 14:05 - 16:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By MURSEL KARATAS				FSC Omer Artun 4/18/2028

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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		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						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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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 cut tomatoes at 53 F and cream at 49 F within the top portion of the non-functional preparation refrigerator.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Observed PHF's within the unit discarded after lunch service (less than 4 hours). *

Measured white rice at 80 F within a warmer set on low. Cook stated the rice was made 1 to 2 hours prior.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Rice reheated and warmer increased to greater than 135 F.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed paper towels stored outside of a dispenser at the main bar and rear bar hand wash sinks.*

[CA] *Paper towels shall be stored inside the dispenser to prevent potential contamination.*

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

Inspector Observations: *The front cook line hand wash sink lacks a supply of cold water (additional hand wash sinks available for use).*

[CA] *An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.*

[COS] *Cold water valve turned on.*

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

Inspector Observations: *Drain fly activity within the bar area.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Personal drink stored on drying rack used for customer cups.*

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Holes in the floor below storage racks within the upstairs beverage storage room.*

[CA] *Repair holes in structure and maintain in good repair to prevent pest harborage.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cream	6 drawer prep fridge	49.00 Fahrenheit	
raw kabab	2 door upright fridge	36.00 Fahrenheit	
cut tomatoes	6 drawer prep fridge	52.00 Fahrenheit	
cooked eggplant	walk in fridge	37.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
cooked white rice	warmer	80.00 Fahrenheit	
raw beef	upstairs upright fridge	36.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
raw fish	under grill fridge	40.00 Fahrenheit	
hot water	3 comp, bar 3 comp	120.00 Fahrenheit	
cooked onions	3 door upright fridge	38.00 Fahrenheit	
raw beef	upright fridge	39.00 Fahrenheit	
hot water	glass washer	161.00 Fahrenheit	

Overall Comments:

Facility started making ice cream on-site. The production of ice cream requires a permit from the California Department of Food and Agriculture - Milk and Dairy Food Safety Branch.

Obtain permit prior to resuming the production of ice cream.

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 **11/24/2025**. 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: mursel karatas
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Signed On: November 10, 2025