

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 FA0289347 - TARO SAN JAPANESE NOODLE BAR	Site Address 180 EL CAMINO REAL 717, PALO ALTO, CA 94304	Inspection Date 03/26/2026
Program PR0433784 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TARO SAN LLC	Inspection Time 12:00 - 13:00
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By CRUZ

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed 5 live adult cockroaches and more than 12+ dead cockroaches in the back kitchen. Observed 2 cockroach egg casings.

Observed several small flies/gnats concentrated in the walk way area where personal belongings are hung and where mop sink is.

The following areas where cockroaches were found:

BACK PREP KITCHEN/WARE WASH AREA:

- Below upright 3 door refrigerator, on open metal bracket on base of unit. 2 live adults and more than 12 dead juvenile and adult cockroaches were found in this area.

- along walls on the floor and behind shelving and refrigeration units (upright and small prep units)

- 3 dead cockroaches along electrical conduit next to rice cooker between 1 door unit and shelving

- on floor between 1 door unit and shelving

- below wire shelving at entrance to back kitchen

FRONT KITCHEN PREP/NOODLE PREP STATION:

-2 dead juvenile cockroaches below prep sink on floor.

Facility shall CEASE & DESIST all food operations. Facility is closed due to cockroach infestation.

[CA] Food facility shall be kept free of vermin. Remove all dead cockroaches and clean/sanitize all affected areas.

Clean equipment (sides of refrigerators, cooking equipment, shelving etc.). Provide pest treatment of flies.

Recommend to obtain the roach traps (white tents) to monitor activity. Locate at least 10-12 along the wall on floor and below equipment (3 door refrigerator).

To re-open facility, obtain written approval by this Department. Provided vermin check list for re-opening. Email checklist and current previous pest control reports.

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed crates used as containers to hold onions etc. [CA] Replace with commercial bins with lids so it is easily cleanable.

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: Observed opening on ceiling where the water heater is located. Opening where pipe exits into wall by dish washer. Cracked broken tiles in corner near noodle prep station.

[CA] Seal all openings and replace cracked tiles to prevent entrance/harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/9/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Cruz
Manager
Signed On: March 26, 2026