

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 FA0285002 - KALI		Site Address 451 S CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 08/11/2026		Placard Color & Score GREEN 86		
Program PR0427319 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KALY INC		Inspection Time 14:00 - 15:10			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By CIHAN HOSGUR				FSC Torsten Schulz 6/27/2027

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						S
K07	Proper hot and cold holding temperatures		X		X			
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	X	
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	X	
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		
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 stacked boxes of butter at 51 F stored within the rear storage room. PIC stated that the butter was removed from refrigeration 1-2 hours prior.

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

[COS] Butter relocated to refrigerator to be cooled to and held at 41 F or below.

Minor:

Measured sliced tomato salad at 46 F and yogurt sauce at 45 F within the top portion of the cook line prep fridge.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Keep units lid closed at all times when not in use.

Top containers shall not be filled past their fill level.

Measured yogurt sauce at 48 F, cheese at 47 F and hummus at 48 F within the rear 2 door upright refrigerator (unit states defrost mode).

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

[COS] PHF's within the unit relocated to an alternate unit to be cooled to and held at 41 F or below. Unit shall maintain 41 F or below prior to stocking with PHF's.

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed lamb thawing within boxes at room temperature within the rear storage room (measured at 37 F).

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Lamb relocated to the food preparation sink to allow for rapid thawing.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility unable to locate chlorine sanitizer test strips for use to measured the final sanitizing rinse of the warewashing machine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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 bags stored on dry food storage shelves within the rear storage room.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
raw beef	2 door upright fridge	37.00 Fahrenheit	
yogurt sauce	prep fridge	45.00 Fahrenheit	
butter	rear storage room	51.00 Fahrenheit	
chlorine sanitizer	warewashing machine	50.00 PPM	
hummus	rear 2 door upright fridge	47.00 Fahrenheit	
sauce	reach in fridge	38.00 Fahrenheit	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
cheese	rear 2 door upright fridge	48.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
soup	stove top	152.00 Fahrenheit	
sliced lamb/beef	upright fridge	38.00 Fahrenheit	
lamb	rear storage room	38.00 Fahrenheit	
rice	steamer	148.00 Fahrenheit	
diced tomatoes	prep fridge	46.00 Fahrenheit	
yogurt sauce	rear 2 door upright fridge	48.00 Fahrenheit	
raw fish	under grill fridge	37.00 Fahrenheit	

Overall Comments:

Note: Facility has an exterior rear storage room with four, 2 door upright refrigerators and an additional exterior dry foods storage room.

Rooms shall be used for the storage of commercially prepackaged items in their original container only.

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 **8/25/2026**. 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: cihan hosgur
pic

Signed On: August 11, 2026