

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 FA0205065 - TAVERNA		Site Address 800 EMERSON ST, PALO ALTO, CA 94301		Inspection Date 07/28/2025	
Program PR0301429 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TAVERNA EL GRECO LLC		Inspection Time 10:30 - 12:45
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By DERYA BALA	FSC Amiran Tskhvaradze 09/14/2026		

Placard Color & Score
GREEN
79

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						
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			
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		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	X	
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		
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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Measured the upright warewashing machine chlorine sanitizer concentration at 0 ppm during active use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Wares manually sanitized using 200 ppm quat within the 3 compartment sink.

Follow-up By
07/31/2025

Minor Violations

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

Inspector Observations: Multiple employee food handler cards are missing or expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured cooked zucchini at 48 F stored on a tray above the preparation refrigerator.

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

[COS] Cooked zucchini relocated within the reach in portion for the unit to be cooled to and held at 41 F or below.

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

Inspector Observations: 1. Observed old rodent droppings on the floor on the liquor room and on top of the upright warewashing machine.

[CA] Clean and sanitize area of old rodent droppings.

Follow-up By
07/31/2025

2. Fly activity throughout the facility.

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

Reviewed biweekly professional pest control service reports.

A follow-up inspection will be conducted. If evidence of vermin is observed during the follow-up inspection, further enforcement actions will be forthcoming.

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

Inspector Observations: Food contact items (containers, pots, etc) stored on the exterior area at the side of the facility. Area is not fully enclosed.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

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: All back doors to the kitchen left open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin or provide adequate screen doors.

Observed a gap of larger than 1/4 inch below the front door to the facility.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
lamb	reach in prep fridge	40.00 Fahrenheit	
diced tomatoes	prep fridge	39.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
butter	1 door reach in fridge	40.00 Fahrenheit	
hot water	3 comp, prep, mop sinks	120.00 Fahrenheit	
broth	walk in fridge	37.00 Fahrenheit	
chlorine sanitizer	upright warewashing machine	0.00 PPM	
cooked zucchini	prep fridge	48.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
chlorine sanitizer	under counter warewashing machine	50.00 Fahrenheit	
cut melon	walk in fridge 3	40.00 Fahrenheit	
fish	walk in fridge	39.00 Fahrenheit	
milk	reach in fridge	40.00 Fahrenheit	
melon	2 door reach in fridge	40.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted on 7/31/2025.

The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645/hr during non business hours upon availability. Failure to comply may result in enforcement action.

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 **8/11/2025**. 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: Derya Bala
pic

Signed On: July 28, 2025