

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 FA0204968 - DELAROSA		Site Address 136 STANFORD SHOPPING CTR, PALO ALTO, CA 9		Inspection Date 12/23/2025		Placard Color & Score GREEN 85		
Program PR0306544 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DELA STANFORD LLC		Inspection Time 10:00 - 11:15			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By CESAR				FSC Cesar Cab 9/17/2030

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						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						N
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	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Lack of paper towels at hand sink across from pasta thermo unit at cookline. [CA] Keep dispensers stocked at all times. [COS]

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed a tray of pasta, 3 inches high, cooling in walk in cooler. [CA] Cool food rapidly by splitting in 2 trays no more than 2 inches high. [COS]

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

Inspector Observations: Water at faucet of 3 comp sink measured at 118F. Water at hand sink in womens restroom measured at 71F. [CA] Maintain a minimum of 120F at 3 comp sink, 100F at hand sink.

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

Inspector Observations: Observed canned crab thawing under running water in 3 comp/warewashing sink. [CA] Thaw food in the food prep sink only. [COS]

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed employee prepping cheese on drainboard of 3 comp/ware washing sink. This sink is for ware washing only. [CA] Food shall be prepared on food prep tables or at food prep sink. [COS]

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: Lack of thermolabels to test the high temp dishwasher at the bar and kitchen. [CA] Provide an irreversible temperature measuring device to test plate temperature at 160F minimum. www.paperthermometer.com

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
salmon	walk in	39.00 Fahrenheit	
quinoa, eggplant	prep station across cook line	41.00 Fahrenheit	
water	hand sink- restroom	75.00 Fahrenheit	
eggs	walk in	39.00 Fahrenheit	
ambient	prep station across cook line	35.00 Fahrenheit	
sausage raw	pizza prep unit	39.00 Fahrenheit	
water	hand sinks- kitchen	100.00 Fahrenheit	
dishplate thermometer	dishwasher kitchen	162.00 Fahrenheit	
pasta	walk in	40.00 Fahrenheit	
shredded cheese	prep station across cook line	40.00 Fahrenheit	
water	3 comp sink	118.00 Fahrenheit	
ambient	bar unit single door	41.00 Fahrenheit	
ambient	walk in	39.00 Fahrenheit	
ambient	3 door bar unit	36.00 Fahrenheit	
ambient	pizza prep unit	38.00 Fahrenheit	
dishplate thermometer	dishwasher bar	166.00 Fahrenheit	

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 **1/6/2026**. 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: khalid mushasha
Director of Operations
Signed On: December 23, 2025