

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 FA0204857 - STELLATO GELATO		Site Address 435 EMERSON ST, PALO ALTO, CA 94301		Inspection Date 02/12/2026		Placard Color & Score GREEN 70		
Program PR0302952 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name STELLATO GELATO INC		Inspection Time 12:30 - 14:00			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By MIKE				FSC Malik Zughayar 12/19/2026

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					N
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				
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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0204857 - STELLATO GELATO		Site Address 435 EMERSON ST, PALO ALTO, CA 94301	Inspection Date 02/12/2026
Program PR0302952 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name STELLATO GELATO INC	Inspection Time 12:30 - 14:00
K48	Plan review		
K49	Permits available		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towel dispenser inoperable at hand sink behind gelato case. No paper towels available [CA] Keep unit in good repair, provide paper towels.

Battery for automatic soap dispenser is dead and unit is not working. Paper towel dispenser is inoperable due to incorrect paper towel. [CA] Ensure soap and paper towels are available at all times and dispensers are operable. [COS] Paper towels were provided, battery was changed.

Minor Violations

K14 - 3 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 chlorine sanitizer basin at 3 comp sink at 25 ppm chlorine. [CA] Maintain 100 ppm chlorine. [COS]

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Observed vacuum packaged cheese, deli meat in refrigerator with dates exceeded more than 2 days (48 hours).

[CA] If you choose to store food in this manner the requirements are as follows:

-The food is labeled with the production time and date.

-The food is held at 41oF or lower during refrigeration storage.

-The food is removed from its package in the food facility within 48 hours after packaging.

-Written standard operating procedures explaining this food process step by step is provided and emailed to inspector for review prior to conducting process.

Remove food from packaging and place in a ziploc bag or container.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Unlabeled chemical spray bottles . [CA] Label with contents name.

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

Inspector Observations: Boxes of candy stored on floor below snack display. [CA] Store food 6 inches off of floor.

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 chlorine test strips. [CA] Provide and test at 100 ppm.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: REPEAT VIOLATION.

Unapproved turbochef oven on site. Per approved construction plans this equipment was not included (previously panini grills were approved). [CA] Submit manufacturer specification sheet + mechanical exhaust ventilation exemption for the oven to our plan check department. Visit www.ehinfo.org -> plan review for more info. Submit paperwork by 2/19/25.

Follow-up By 02/19/2026

Failure to submit equipment for approval by deadline will result in further enforcement (impound/removal of oven from facility) + re-inspection fee's.

OFFICIAL INSPECTION REPORT

Facility FA0204857 - STELLATO GELATO	Site Address 435 EMERSON ST, PALO ALTO, CA 94301	Inspection Date 02/12/2026
Program PR0302952 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name STELLATO GELATO INC	Inspection Time 12:30 - 14:00

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed ice cream scoops stored in milky unclean standing water. [CA] Store ice cream scoops in wall mounted dipper well at all times. Repeat violation.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Soiled wiping cloth noted on sandwich counter. [CA] Store wiping cloths in sanitizer bucket in between uses.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
water	hand sinks- all	100.00 Fahrenheit	
ambient	sandwich prep unit	40.00 Fahrenheit	
milk	undercounter unit	40.00 Fahrenheit	
ambient	2 door unit below oven	34.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chlorine	3 comp sink	25.00 PPM	rechecked at 100 ppm
olive tepanade	sanwich prep unit	37.00 Fahrenheit	
sliced chicken	sandwich prep unit	38.00 Fahrenheit	
cookie dough gelato	gelato case	12.00 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 2/26/2026. 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: AHMAD ABU-ARAFEH
OWNER
Signed On: February 12, 2026