

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 07/02/2024
Program PR0301429 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TAVERNA EL GRECO LLC	Inspection Time 14:10 - 14:30
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By URIEL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Multiple cheeses maintained inside the salad preparation refrigerator measured between 49F to 52F.

Ambient temperature of the refrigerator measured at 48F via probe thermometer placed inside.

Executive chef stated that because the refrigerator is not able to maintain temperature, all prepared food items at the top inserts are discarded after 3 hours. Cheeses maintained inside the preparation refrigerator were recently used for preparation.

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

[COS] Cheeses were relocated into the walk-in refrigerator to immediately cool.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Smoked onion salad dressing	Walk-in refrigerator	41.00 Fahrenheit	
Blanched corn	Food preparation refrigerator	59.00 Fahrenheit	Top insert - executive chef stated that all items are discarded after 3 hours
Sliced mizithra cheese	Food preparation refrigerator	57.00 Fahrenheit	Top insert - executive chef stated that all items are discarded after 3 hours
Warm water	Hand wash sinks	101.00 Fahrenheit	
Sanitizing bucket	Quaternary ammonia	200.00 PPM	Throughout facility
Chlorine sanitizer	Upright mechanical dish machine	50.00 PPM	
Mizithra cheese	Walk-in refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Blanched corn	Walk-in refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Hot water	Food preparation sink	121.00 Fahrenheit	

Overall Comments:

- A limited inspection was conducted due to violations noted during a complaint investigation.

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 **7/16/2024**. 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.

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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

WJC

Received By: Uriel S.
Supervisor

Signed On: July 02, 2024