

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 08/10/2026		Placard Color & Score RED 78		
Program PR0301429 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TAVERNA EL GRECO LLC		Inspection Time 11:25 - 13:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By HAKAN BALA				FSC Amiran Taskhvaradze 09/14/2026

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						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						
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		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		
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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed molded oranges stored within a box in the walk in refrigerator.

[CA] Moldy food shall be removed immediately from use.

[COS] Oranges were voluntarily condemned and discarded.

Follow-up By
08/11/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Cockroaches

Follow-up By
08/11/2026

Documented live cockroaches of various live stages in the following areas:

- In the stand mixer
- In the wall adjacent to the mop sink
- Behind the 3 compartment sink
- On the shelves above the warewashing area
- On the wall beside the coffee machine
- In the crack in the wall beside the 2nd cook line

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Suzanne Lew

4. Notification: The person in charge during inspection, Thanasis Pashalidis, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

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: Raw fish and chicken stored above ready to eat foods on a rack within the kitchen.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Holes in the wall beside the mop sink area, at the side exit door in the middle kitchen.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: 1. 818 Emerson St, Palo Alto:

Facility has expanded its kitchen into address 818 Emerson. Plans have not received their final approval by the Plan Check Department for use of the space.

[CA] Cease and desist all operations within 818 Emerson until final plan check approval has been received from this department.

Cease and desist operation of and remove all food from the following area:

- 1. Walk in refrigerator**
- 2. Walk in freezer**
- 3. Two compartment food preparation sink**
- 4. Ice machine**
- 5. Food preparation areas and tables**
- 6. Cook line (standing burner, oven range, 3 burner range, deep fryer and double stacking oven**
- 7. All dry storage areas**
- 8. Bar area**

A follow-up inspection will be conducted.

If facility is found operating this area prior to receiving final plan check approval, a Notice of Violation will be issued resulting in fees up to 3 times the permit fee.

2. 800 and 806 Emerson St, Palo Alto:

Resubmit plans to plan check which include the modification and the expansion of the kitchen space of 800 Emerson into 806 Emerson. Those areas did not obtain final plan approval when submitted in 2020. Reference project number SR0862247.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked pepper filling	walk in fridge	45.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
Cooked chicken	walk in fridge	39.00 Fahrenheit	
hot water	3 comp, prep, mop sinks	120.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
milk	reach in fridge	37.00 Fahrenheit	
cut tomatoes	prep fridge	39.00 Fahrenheit	

Overall Comments:

Facility is closed due to the following major violation:

Cockroach activity.

Prior to reopening, these violations must be corrected and written approval must be received from this department.

To request a follow-up inspection to verify correction, call Travis Ketchu at (408) 918-3469, Monday-Thursday 7:30 AM-5:00 PM, call (408) 918-3400 on Fridays (office is closed on County holidays).

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 the facility is clear of cockroaches, call DEH at (408) 918-3400 to schedule a re-inspection.

Note: 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.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/24/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Hakan Bala
PIC
Signed On: August 10, 2026