

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 FA0209783 - THE OLD SPAGHETTI FACTORY		Site Address 51 N SAN PEDRO ST, SAN JOSE, CA 95110		Inspection Date 10/30/2025		Placard Color & Score GREEN 92		
Program PR0301513 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name CALIFORNIA SPAGHETTI RE		Inspection Time 11:45 - 14:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JENNIFER				FSC Jennifer Godfrey 09/19/2030

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						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						S
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures	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				
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		
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		
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

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:

The paper towel dispenser at the only handwash station in the bar was empty. There was a roll of paper towels available nearby.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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, 114125(b), 114141

Inspector Observations:

The left ice machine had a yellow/green mold-like substance growing near the ice dispensing area.

[CA] Ensure to maintain food contact surfaces of equipment clean and in good repair. Sanitize frequently.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has remodeled the kitchen space without submitting plans to our department.

Follow-up By
11/29/2025

- Replaced finishes of the wall with white FRP and stainless steel in the kitchen.
- Installed a new drop ceiling.
- Turned a walk in refrigeration unit 90 degrees.
- Relocated a walk in cooler to the old dry storage area next to the other walk in refrigeration unit. The new walk in cooler is draining liquid waste to an outdoor mop sink.
- Facility has remodeled the facade of a preexisting cooler in the main kitchen.
- Facility has redone the flooring of the 1st floor customer restroom with a tile and cove base.
- Facility has changed their dishwasher. Per PIC they were both hot water sanitizing and there is a type 2 hood above it.
- A handwash sink and a prep sink have been installed on the wall adjacent to the warewash area.
- water heater has not changed.

[CA] Facility to submit plans within 30 days. Failure to submit plans will result in further enforcement from this department.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Caesar Dressing	Prep Cooler	40.00 Fahrenheit	Uses liquid raw, pasteurized eggs
Water	Upright Dishwasher	164.00 Fahrenheit	
Produce Wash	Prep Sink	500.00 PPM	Used facility's measuring strips
Sausage	Walk in Cooler - Kitchen	40.00 Fahrenheit	
Chicken	Walk in Cooler - Kitchen	39.00 Fahrenheit	
Tortillini	Walk in Freezer	10.00 Fahrenheit	
Meat Sauce	Walk in Cooler - Kitchen	40.00 Fahrenheit	
Alfredo Sauce	Walk in Cooler - Storage Room	110.00 Fahrenheit	Cooling ~ 30 minutes, in sheet tray on speed rack
Ice Cream	Ice Cream Freezer	10.00 Fahrenheit	
Water	Undercounter Glassware Dishwasher	160.00 Fahrenheit	
Beer	Walk in Cooler - Bar	36.00 Fahrenheit	IR
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
Chicken	Steam Table	150.00 Fahrenheit	
Water	Handwash Sinks	100.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	

Overall Comments:

Notes:

Further evaluation will be required.

- Joint inspection with D. Clemente

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 **11/13/2025**. 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: Raina Cyphers
Director of Operations

Signed On: October 30, 2025