

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 FA0205995 - BERTUCELLI LA VILLA GOURMET & DE		Site Address 1319 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 10/17/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 84 </div>		
Program PR0300677 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BERTUCELLI, DAVE		Inspection Time 11:00 - 12:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By CHRIS (O), MARIA (M), TRISHA (M) & PATTY (O)				FSC Maria Chacon 8/16/27

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		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X	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	X	
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		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1. Measured container of tomato soup holding between 49F - 58F in walk-in-cooler for more than 4 hours.

2. Measured container of chicken parmesan holding between 96F - 107F in hot holding unit for less than 4 hours.

3. Measured container of cheese/pepperoni pizza rectangle sliced holding between 60F - 61F in 3 door upright front area for less than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F or held hot at or above 135F. [COS] Operator directed to discard of PHFs in walk-in-cooler. Operator directed to relocate pizza to another refrigeration unit. [SA] Operator opted to use time as a public health control (TPHC) for chicken parmesan.

Minor Violations

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

Inspector Observations: Observed tray of white rice cooling in 3 door upright in back prep area. PHFs stored above other already cooled PHFs. Tray of rice covered by plastic bag. [CA] Properly store cooling foods in such a way to allow proper air flow. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. When cooling, ensure food are stored above other already cooled PHFs.

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

Inspector Observations: Measured hot water holding at 112F at 2-compartment sinks. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found accumulated dust on filters at cooks line. [CA] Routinely clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
shredded cheese	walk-in	41.00 Fahrenheit	
sliced tomato	walk-in	47.00 Fahrenheit	diligent prep
stuff egg plant	3 door upright	37.00 Fahrenheit	
beverage	3 door upright	38.00 Fahrenheit	
hot water	(2x) 2-comp	120.00 Fahrenheit	
tomato sauce	stove	212.00 Fahrenheit	
sliced tomato w/ sauce	display case	41.00 Fahrenheit	
ham	display case	41.00 Fahrenheit	
cake	1 door upright freezer	12.50 Fahrenheit	
sliced tomato	walk-in	39.00 Fahrenheit	
cheese/pepperoni pizza	3 door upright (front)	60.00 Fahrenheit	between 60F - 61F for less than 4 hours. COS-relocate
ground meat	counter	171.00 Fahrenheit	process of cooling
beverage	3 door upright	39.00 Fahrenheit	
sliced tomato	3 door cold top/reach in	49.00 Fahrenheit	between 49F - 51F, diligent prep
cake	display case	37.00 Fahrenheit	
artichoke	hot holding	150.00 Fahrenheit	
meat ball	1 door warmer	150.00 Fahrenheit	
meat loaf	hot holding	167.00 Fahrenheit	
meat loaf	1 door warmer	153.00 Fahrenheit	
stuff egg plant	counter	89.00 Fahrenheit	process of cooling
tomato sauce	counter	167.00 Fahrenheit	process of cooling
chicken parmesean	hot holding	96.00 Fahrenheit	between 96F - 107F for less than 4 hours. [SA] operator opted to use time as a public health control (TPHC). Discard after 4 hours.
tomato sauce	walk-in	49.00 Fahrenheit	between 49F - 58F for more than 4 hours. COS- VC&D
cheese	grab n go	41.00 Fahrenheit	
pasta	walk-in	41.00 Fahrenheit	
warm water	handsink (2x-RR & 2-comp)	100.00 Fahrenheit	
lasagna	cold holding	41.00 Fahrenheit	
rice	3 door upright	86.00 Fahrenheit	process of cooling

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 **10/31/2024**. 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.

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: Trisha Hollywood
Owner
Signed On: October 17, 2024