

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 FA0262458 - RISTORANTE TRE MONTI	Site Address 270 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 10/20/2025
Program PR0385314 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name RISTORANTE TRE MONTI LL	Inspection Time 13:05 - 13:50
Inspected By ANABELLE GARCIA	Inspection Type FOLLOW-UP INSPECTION	Consent By GIOVANNI MESSINA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/02/2025

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

Compliance of this violation has been verified on: 10/20/2025

Minor Violations

Cited On: 10/02/2025

K06 - 3 Points - Inadequate handwash facilities; supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/20/2025

Cited On: 10/02/2025

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

Compliance of this violation has been verified on: 10/20/2025

Cited On: 10/02/2025

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

Compliance of this violation has been verified on: 10/20/2025

Cited On: 10/02/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

This violation found not in compliance on 10/20/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
meat sauce	4 drawer prep cooler - insert	38.00 Fahrenheit	
raw shell eggs	4 drawer prep cooler - insert	37.00 Fahrenheit	IR
ambient	3 door display cooler	39.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
water	bar hand wash sink	100.00 Fahrenheit	
sliced tomatoes	3 door display cooler	40.00 Fahrenheit	

Overall Comments:

Follow-up inspection to the routine inspection conducted on 10/2/25. On site to confirm refrigeration units have been repaired, bar hand wash sink is fully operable with cold and hot water available, and all potentially hazardous foods are held cold at 41F or below.

Observations:

- 3 door display cooler and 4 drawer preparation cooler have been repaired - ambient temperature 38-39F
- PHF's measured below 41F
- Cold and hot water available at bar hand sink

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Note: Owner stated that roof leak has not been fully repaired. Roof was serviced on 10/14/25. Leak was observed again after rain storm. Landlord informed owner that roof will be serviced again by tomorrow: 10/20/25. Owner will be sending invoice and photos of roof repairs via email by 10/22/25.

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 **11/3/2025**. 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: Giovanni Messina
owner
Signed On: October 20, 2025