

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 FA0251537 - NONNO'S PIZZA & PASTA		Site Address 21433 BROADWAY ST, LOS GATOS, CA 95033		Inspection Date 11/21/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 86 </div>		
Program PR0365584 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DITULLIO, RALPH & DITULLIO		Inspection Time 09:45 - 11:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By RALPH DITULLIO				FSC RALPH DITULLIO 11/04/2026

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						S
K06	Adequate handwash facilities supplied, accessible			X				N
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				N

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	X	
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	X	
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		
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: *In the kitchen area, at the handwash station, observed paper towel dispenser is installed away on the right end of the 3 compartment sink. [CA] Ensure paper towel dispenser is installed within access at the handwash station to allow for proper handwashing.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the outdoor storage room, observed a large carrier with kittens stored in the area. [CA] No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.*

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: *In the back storage shed area, in the 2 door reach in refrigerator and the 4 door reach in refrigerator/freezer, observed open food stored. [CA] Ensure only prepackaged foods are stored in external storage areas.*

In the back storage shed area, in the upright reach in refrigerator/freezer combination, observed the storage of raw beef over raw fish. [CA] Ensure raw meats are stored in the following order from the bottom in refrigeration: chicken, raw shelled eggs, beef, pork, and seafood.

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

Inspector Observations: *In the bbq area and kitchen area, observed the use of non-cleanable pizza boards for holding/plating pizza. [CA] Ensure only approved equipment is used that is smooth, durable, and easily cleanable. In the kitchen area, observed pizza pans stored in an open and worn cardboard box. [CA] Discontinue use of cardboard for storage of utensils and equipment. Remove cardboard to prevent possible harborage of vermin.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed storage of a unused/non-functioning 3 door undercounter refrigerator. [CA] Ensure unused/non-functioning equipment are removed from the facility to prevent clutter and possible harborage of vermin.*

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

Inspector Observations: *To the right of the front counter, observed several missing cove base tiles behind the 2 door reach in refrigerator. [CA] Ensure an approved cove base tile is reinstalled to the flooring.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
salmon	4 door reach in refrigerator/freezer	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
ambient air temperature	3 door reach in refrigerator (for beer kegs/beer taps)	39.00 Fahrenheit	
cheesecake	3 door undercounter refrigerator/display	41.00 Fahrenheit	
shredded cheese	3 door prep unit	41.00 Fahrenheit	
raw beef	4 door reach in refrigerator/freezer	41.00 Fahrenheit	
beef	2 door reach in refrigerator	41.00 Fahrenheit	
salmon	3 door reach in refrigerator	41.00 Fahrenheit	
pasta	3 door reach in refrigerator	41.00 Fahrenheit	
tomato sauce	3 door prep unit	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: PIZZERIA VITTORIA

NEW OWNER: PIZZERIA VITTORIA LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2025 - 12/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 11/21/2024*

*Permit condition:

- 1. Facility currently operates without a dedicated prep sink. Food prep to occur in 3 compartment sink using secondary containment per submitted SOP. Any future violations for improper food preparation or contamination may require immediate installation of a dedicated food prep sink through plan check.*
- 2. Facility currently uses an unapproved outdoor shed for storage of refrigeration. Refrigeration shall only be used to store fully prepackaged food items. All open food/vegetables shall be stored in the approved structure. Any future violations for improper separation/protection of food or contamination of food may result in required removal of unapproved structure.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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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 **12/5/2024**. 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: RALPH DITULLIO
CURRENT OWNER
Signed On: November 21, 2024