

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 FA0206029 - LOCANDA ISCHIA	Site Address 1346 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 04/14/2025
Program PR0306232 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CAMELA FOOD LLC	Inspection Time 12:50 - 13:50
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By ALEX

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Found one LIVE cockroach at hand wash station located at bar. Per operator, facility is currently obtaining pest control. [CA] Eliminate all evidence of LIVE cockroach. Clean and sanitize all effected areas. Continue to provide approved pest control services. [COS] Operator eliminated LIVE cockroach.

Minor Violations

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

Inspector Observations: Found soap stored outside of mounted dispenser in both restroom. [CA] Ensure soap is stored in mounted dispenser.

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

Inspector Observations: Measured water temperature holding at 68F at hand wash station located in men's restroom. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Women's restroom has warm water at 100F. Facility may remove assigned gender sign to allow all customer to use restroom until repairs are made.

Note: Hot water measured greater than 120F at warewash sink.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chlorine test strips to test concentration of sanitizer in dish machine. [CA] Provide chlorine test strips.

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: Found the following new equipments added/installed in food facility: - 1 door reach in/cold top (Atesa), 3 door reach in/cold top (Artic Air), 2 door reach in/cold top (Artic Air), 2 door reach in (Artic Air), 3 door reach in (Avantico) Bar area, 3 door sliding reach in (Avantico) Bar area and 1-comp pre wash sink w/ spray nozzle - low temp dish machine (ELT Vapor Vent Dish Machine). [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

****Facility maybe required to submit plans for new installation of dish machine to plan check. Further review required.****

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: Missing mop rack at mop sink area. Observed mop bucket with mop stick stored directly in mop sink blocking access. [CA] Install mop rack. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0206029 - LOCANDA ISCHIA	Site Address 1346 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 04/14/2025
Program PR0306232 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CAMELA FOOD LLC	Inspection Time 12:50 - 13:50

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/1-comp/1 pre wash sink/mop sink	120.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
ambient	1 door reach in/cold top	40.00 Fahrenheit	
ambient	3 door reach in (bar area)	41.00 Fahrenheit	
water	handsink (men's RR)	68.00 Fahrenheit	
warm water	handsink (prep, bar, near ice machine, women RR)	100.00 Fahrenheit	
ambient	3 door reach in/cold top	29.00 Fahrenheit	
ambient	2 door reach in	40.00 Fahrenheit	
ambient	walk-in-freezer	-2.80 Fahrenheit	
ambient	2 door reach in/cold top	39.00 Fahrenheit	
ambient	walk-in-cooler	28.00 Fahrenheit	
ambient	3 door sliding (bar area)	40.00 Fahrenheit	

Overall Comments:

NEW FACILITY NAME: Locanda Ischia

NEW OWNER: Camela Food LLC

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 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: 5/1/25 - 4/30/26.

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 4/14/25.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

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

Carlo Melluso - 11/7/29

Marcello Zasso - 3/21/28

A routine inspection shall be conducted within 30 days.

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 **4/28/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0206029 - LOCANDA ISCHIA	Site Address 1346 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 04/14/2025
Program PR0306232 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CAMELA FOOD LLC	Inspection Time 12:50 - 13:50

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: Alex Miramare
Designer
Signed On: April 14, 2025