

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 FA0261241 - LOCANDA SORRENTO		Site Address 76 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 08/12/2025		Placard Color & Score GREEN 67		
Program PR0383063 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PIANURA FOODS		Inspection Time 13:00 - 14:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ROSA				FSC Carlo Melluso 11/07/2029

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						
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					N
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				N
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	X	
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	X	
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	X	
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		
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: *REPEAT VIOLATION*

At the 3 door under counter cooler next to warmer, multiple Potentially Hazardous Food (PHF) measured between 45F - 53F. Ambient temperature of unit measured at 53F.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[COS/SA]: PHFs that measured above 41F for more than 4 hours were voluntarily discarded. PHFs that measured above 41F for less than 4 hours were relocated to another cooler.

Minor Violations

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

Inspector Observations: Service station hand sink partially blocked by multiple cups/mugs in the basin.

[CA]: Hand sinks must remain unobstructed at all times. Ensure all hand sinks are easily accessible to employees to facilitate proper hand washing.

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

Inspector Observations: Sausage with green beans actively cooling in flat pan but completely covered by saran wrap.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

- 1. Placing the food in shallow, heat-conductive pans.**
- 2. Separating the food into smaller or thinner portions.**
- 3. Using rapid cooling equipment (no plastic bins or containers).**
- 4. Adding ice as an ingredient.**
- 5. Using ice paddles.**
- 6. Placing containers in an ice bath, stirring food frequently.**
- 7. In accordance to an approved HACCP Plan**

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, 14125(b), 114141

Inspector Observations: *REPEAT VIOLATION*

1. Upright and under counter dish machines are dispensing 0 ppm of Chlorine sanitizer. No active ware-washing observed. Available 3 comp sink with 200 ppm Quat sanitizer observed. Dish machines shall be able to dispense 50 ppm of Chlorine sanitizer when ware-washing. Discontinue use of dish machines until it is able to dispense at least 50 ppm of Chlorine sanitizer. Discussed proper manual ware-washing with manager. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

REPEAT VIOLATION

2. Washed and wet plastic containers stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

3. Dark colored grime observed on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

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

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Inspector Observations: *REPEAT VIOLATION*

Cook line hand sink's cold water valve is turned off and unable to provide cold water due to leak. Available nearby hand sink observed.

[CA]: Hand sinks shall be capable of providing cold water at all times.

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

Inspector Observations: Large fly observed at cook line and multiple small flies observed at the bar area. No direct contamination observed.

[CA]: Remove flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *REPEAT VIOLATION*

Raw ground (measured at 30F) thawing in stagnant water at prep sink.

[CA]: CA: Frozen food shall be thawed using the following approved methods:

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

[COS]: Raw ground beef was placed under running cool water.

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: Missing testing method for measuring Quat Ammonium and Chlorine sanitizer.

[CA]: Provide an approved testing method for measuring Quat Ammonium and Chlorine sanitizer (ex: test strips).

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: 1. Ambient temperature of 3 door under counter cooler (next to warmer) measured at 53F. Staff adjusted thermostat of unit but ambient temperature did not decrease.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of unit for PHFs until it is properly working. Assess/repair unit as needed.

2. Gaskets of 3 door under counter cooler (next to warmer) in disrepair.

[CA]: Repair/replace gaskets and maintain in good condition.

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

Inspector Observations: Leak from cold water valve at cook line hand sink observed.

[CA]: Repair leak.

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: Entry door propped open throughout inspection.

[CA]: Facility shall be fully enclosed at all times.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
lasagna, raw shell egg	2 door reach in 2	40.00 Fahrenheit	40F - 42F
water	3 comp sink bar	120.00 Fahrenheit	
rabch	1 door under counter cooler	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
cherry tomato, sausage with green beans	ice bath 3	40.00 Fahrenheit	40F - 41F
Quat sanitizer	3 comp sink	200.00 PPM	
water	prep sink	120.00 Fahrenheit	
crab meat, pasta	3 door under counter cooler 2	41.00 Fahrenheit	
crab bisque	ice bath 2	41.00 Fahrenheit	
lasagna	3 door under counter cooler	51.00 Fahrenheit	51F - 52F -spicy prosciutto: 49F -meatballs: 45F -cut water melon: 50F -homemade cheesecake: 52F -whipped cream: 51F -tiramisu: 51F -burrata: 52F -eggplant with cheese: 51F -cut tomatoes: 50F
burrata, mushroom	ice bath 1	40.00 Fahrenheit	40F - 41F
whipped cream	bar cooler 2	38.00 Fahrenheit	
milk	bar cooler 1	40.00 Fahrenheit	
tomato sauce, sausage with beans	2 door reach in 1	39.00 Fahrenheit	39F - 41F
marinara	warmer	146.00 Fahrenheit	
calamari, cooked potatoes	prep line cooler	40.00 Fahrenheit	40F - 41F
water	hand sink at service station	100.00 Fahrenheit	
cherry tomato	ice bath 4	41.00 Fahrenheit	

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 8/26/2025. 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: Rosa Moore
Manager
Signed On: August 12, 2025