

# 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

|   |  |   |   |                                      |   |  |  |   |
|---|--|---|---|--------------------------------------|---|--|--|---|
| <b>Facility</b><br>FA0251537 - NONNO'S PIZZA & PASTA                            |  | <b>Site Address</b><br>21433 BROADWAY ST, LOS GATOS, CA 95033 |   | <b>Inspection Date</b><br>03/27/2024 |   | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>87</b> </div> |  |   |
| <b>Program</b><br>PR0365584 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |   | <b>Owner Name</b><br>DITULLIO, RALPH & DITULLIO |                                      | <b>Inspection Time</b><br>13:45 - 15:30 |  |  |   |
| <b>Inspected By</b><br>FRANK LEONG  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |   | <b>Consent By</b><br>RALPH DITULLIO  |   |  |  | <b>FSC</b> RALPH DITULLIO<br>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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     |     |

  

| 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               | 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                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|  |                                   |   |                                  |
|--|-----------------------------------|---|----------------------------------|
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| Program<br>PR0365584 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>DITULLIO, RALPH & DITULLIO, E             | Inspection Time<br>13:45 - 15:30 |
| 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.*

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 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 and bar area, observed the use of non-cleanable pizza boards for cutting 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.*

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:** *Observed outdoor handwash station is plumbed to an overflowing bucket. [CA] Ensure handwash station is properly plumbed and wastewater is properly disposed.*

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:** *In the bbq area, observed the storage of unused/non-functioning equipment. In the facility, observed the storage of non-functioning refrigeration. [CA] Ensure facility is de-cluttered of unused equipment is removed to prevent possible harborage of vermin.*

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

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

| Item                 | Location                                 | Measurement       | Comments |
|----------------------|--|-------------------|----------|
| sliced tomatoes      | 3 door prep unit                         | 39.00 Fahrenheit  |          |
| shrimp cocktail      | 3 door reach in refrigerator (display)   | 37.00 Fahrenheit  |          |
| hot water            | handwash sink                            | 100.00 Fahrenheit |          |
| sliced roast beef    | 3 door prep unit                         | 38.00 Fahrenheit  |          |
| tomato sauce         | 2 door reach in refrigerator             | 30.00 Fahrenheit  |          |
| raw beef             | upright refrigerator/freezer combination | 41.00 Fahrenheit  |          |
| cooked sausage       | 2 door reach in refrigerator (shed area) | 41.00 Fahrenheit  |          |
| macaroni salad       | 3 door reach in refrigerator (display)   | 36.00 Fahrenheit  |          |
| chicken salad        | display refrigerator                     | 38.00 Fahrenheit  |          |
| potato salad         | 3 door reach in refrigerator (display)   | 36.00 Fahrenheit  |          |
| raw salmon           | upright refrigerator/freezer combination | 41.00 Fahrenheit  |          |
| restroom             | handwash sink                            | 100.00 Fahrenheit |          |
| pork ribs            | 2 door reach in refrigerator (shed area) | 41.00 Fahrenheit  |          |
| shredded cheese      | 3 door prep unit                         | 39.00 Fahrenheit  |          |
| hot water            | 3 compartment sink                       | 120.00 Fahrenheit |          |
| cooked whole chicken | 2 door reach in refrigerator             | 30.00 Fahrenheit  |          |
| cheesecake           | display refrigerator                     | 38.00 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 **4/10/2024**. 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  
OWNER  
Signed On: March 27, 2024