

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 FA0213935 - THE PASTA MARKET		Site Address 460 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 09/18/2025	
Program PR0303799 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GIULIETTA ITALIAN FOODS II		Inspection Time 15:10 - 16:30
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By HELEN	FSC HELEN ESCOBAR 10/21/2027		

Placard Color & Score
YELLOW
77

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		X			
K07	Proper hot and cold holding temperatures		X		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						S
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		
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of paper towels at employee restroom hand wash sink.

[CA] Provide single use paper towels in dispenser at all times.

[COS] Paper towels restocked.

Follow-up By
09/25/2025

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

Inspector Observations: Measured cut tomatoes at 49F, chicken at 50F and cheese at 52F in top insert of prep refrigerator. Per PIC, all these items were restocked for second shift around 3 PM. All these PHFs are kept on thin layer of ice.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PIC will maintain PHFs on TPHC (time as public health control) for 4 hours from when it was taken out of temperature control or use ice bath that will maintain PHFs at 41F or below until the unit is repaired.

Follow-up By
09/25/2025

Minor Violations

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

Inspector Observations: Observed 3-4 old rodent droppings above dish machine. Per PIC, there was an issue about 3 weeks ago and there is no more activity. Per PIC, rats were entering the facility from a drain/opening under cook line and the hole has been sealed now. Reviewed pest control report from 9/4 mentioning no activity observed by technician.

[CA] Clean and sanitize area of old droppings.

Ensure all the structured issues noted on the pest control report are corrected to eliminate any areas of vermin entry.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Top insert for prep refrigerator at cookline are not maintain PHFs at 41 or below. Refrigerator door gasket is broken.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair the unit.

Follow-up By
09/25/2025

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

Inspector Observations: Waste pipe under three compartment sink has a leak.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Follow-up By
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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Cheese	Under counter prep refrigerator	40.00 Fahrenheit	
Marinara sauce	Hot holding	150.00 Fahrenheit	
Chicken salad	Front grab and go display refrigerator	40.00 Fahrenheit	
Noodles	Walk in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cut tomatoes	Top insert of prep refrigerator	49.00 Fahrenheit	
Noodles	Drawer refrigerator	41.00 Fahrenheit	
Cheese	Top insert of prep refrigerator	52.00 Fahrenheit	
Cheese	Walk in cooler	41.00 Fahrenheit	
Soup	Hot holding	145.00 Fahrenheit	
Chicken	Top insert of prep refrigerator	50.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted on 9/23/25 to follow up on major and minor violations with comply by date. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 408-918-3460 to schedule follow-up inspection.

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 **10/2/2025**. 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: ANGEL BECK
MANAGER

Signed On: September 18, 2025