

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 FA0265915 - ENOTECA LA STORIA		Site Address 414-416 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 06/17/2025
Program PR0392721 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CANNISTRACI, JOSEPH	Inspection Time 14:50 - 15:25
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By JOE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/10/2025

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

Compliance of this violation has been verified on: 06/17/2025

Cited On: 06/10/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 06/17/2025

Minor Violations

Cited On: 06/10/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 06/11/2025

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	122.00 Fahrenheit	
cheese	prep line cooler	40.00 Fahrenheit	
chili garlic oil	prep line cooler	38.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection on 06/10/2025 for the following violations:

K07 Proper hot and cold holding temperatures

K21 Hot and cold water available

Specialist observations:

-K07 Proper hot and cold holding temperatures: Potentially Hazardous Food in prep line cooler measured in approved cold holding temperature.

The drawer cooler unit is not being used at the time of inspection. Owner stated plans of replacing gaskets prior to using the unit.

Violation corrected.

-K21 Hot and cold water available: hot water of at least 120F observed at bar prep sink and bar 3 comp sink. Violation corrected.

-health permit proof of payment was provided to Specialist on 06/11/2025 via text message.

-test strips and thermo label provided for dish machines.

-vacuum packaged food items are labeled according to the approved HACCP Plan.

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 **7/1/2025**. 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 FA0265915 - ENOTECA LA STORIA	Site Address 414-416 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 06/17/2025
Program PR0392721 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CANNISTRACI, JOSEPH	Inspection Time 14:50 - 15:25

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: Joe Cannistraci
Owner

Signed On: June 17, 2025