

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 FA0202170 - GARDINO FRESCO		Site Address 51 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 07/23/2026		Placard Color & Score GREEN 80		
Program PR0305612 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JILLO, PETE		Inspection Time 14:25 - 16:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By PETE JILLO				FSC GEOFFREY FLEMING 02/21/2029

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						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						S
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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		X			N
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		
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		X
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *At the bar area, observed fruit flies in two bottles of alcohol.*

[CA] *Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.*

[COS] *Bottles of alcohol were VC&D due to contamination/adulteration.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the kitchen area, in the 2 door prep unit, measured diced tomatoes at 47F and pesto at 45F. In the back prep area, in the reach in refrigerator, measured various salad dressings between at 48F.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

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

Inspector Observations: *In the back prep area, in the 2 door reach in refrigerator, measured a covered container of cooked pasta at 66F. Per operator, cooked pasta was prepared an hour prior.*

[CA] *Ensure potentially hazardous foods are RAPIDLY cooled from 70F to 41F within 4 hours and kept uncovered to allow for proper cooling.*

[SA] *Operator removed pasta from container and placed in ice water to properly cool.*

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 back prep area, in the reach in refrigerator, observed accumulation of ice in the refrigerator fan and condensation from the refrigerator ceiling. Measured ambient air temperature of reach in refrigerator at 50F. In the same area, at the 2 door reach in refrigerator, observed ice buildup at the back ceiling. Measured ambient air temperature of the 2 door reach in refrigerator at 45F.*

[CA] *Refrigeration must be capable of maintaining potentially hazardous foods at 41F and below. Repair or replace refrigeration.*

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: *In the kitchen area, at the handwash sink, observed missing plumbing/drain pipe from the handwash station.*

[CA] *Ensure drain pipe is installed for the handwash station leading into the floor sink. Drain pipe shall be installed with a 1" air gap between the bottom of the pipe and the top of the floor sink.*

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

Inspector Observations: *In the kitchen area, at the cookline, observed accumulation of food debris on the floor. In the back prep area, around the warewash machine, and by the mop sink, observed accumulation of debris/food debris on the floor.*

[CA] *Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Proper cooling methods.
 Needs Improvement - Food in good condition, safe, unadulterated.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink - kitchen area	100.00 Fahrenheit	
cooked pasta	2 door reach in refrigerator	66.00 Fahrenheit	Prepared an hour prior/cooling.
chlorine sanitizer	warewash machine - back prep area	50.00 PPM	
chlorine sanitizer	warewash machine - bar	50.00 PPM	
diced tomatoes	2 door prep unit (left) - kitchen area	39.00 Fahrenheit	
diced tomatoes	2 door prep unit (right) - kitchen area	47.00 Fahrenheit	
salad dressing	reach in refrigerator	48.00 Fahrenheit	
sliced cheese	2 door prep unit (left) - kitchen area	41.00 Fahrenheit	
hot water	3 compartment sink - bar	120.00 Fahrenheit	
cooked pasta	2 door prep unit (right) - kitchen area	51.00 Fahrenheit	Prepared 4 hours prior/cooling.
hot water	handwash sink - bar	100.00 Fahrenheit	
shredded cheese	2 door prep unit (right) - kitchen area	41.00 Fahrenheit	
pesto	2 door prep unit (right) - kitchen area	45.00 Fahrenheit	
yogurt	reach in refrigerator	41.00 Fahrenheit	
sausage	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink - back prep area	120.00 Fahrenheit	
orange juice	3 door undercounter refrigerator	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 **8/6/2026**. 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: PETE JILLO
 OWNER
 Signed On: July 23, 2026