

# 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>FA0286033 - ENOTECA LA STORIA                                 |  | <b>Site Address</b><br>320 W ST. JOHN ST, SAN JOSE, CA 95110 |                                          | <b>Inspection Date</b><br>02/11/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>89</b> </div> |  |                                         |
| <b>Program</b><br>PR0428874 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                              | <b>Owner Name</b><br>CANNISTRACI, JOSEPH |                                      | <b>Inspection Time</b><br>14:30 - 15:30 |                                                                                                                                                                |  |                                         |
| <b>Inspected By</b><br>LAWRENCE DODSON                                           |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                          | <b>Consent By</b><br>JASON A         |                                         |                                                                                                                                                                |  | <b>FSC</b> Angelica Duarte<br>8/12/2028 |

  

| 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  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | X     |        |     |     |     |
| 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                                                        |     |     |
| 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                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| 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               |     |     |
| 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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| Program<br>PR0428874 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>CANNISTRACI, JOSEPH                     | Inspection Time<br>14:30 - 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

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

**Inspector Observations: Sliced sausage stacked in insert at preparation refrigerator measured at 47F,<2hrs.**  
**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations: Reduced oxygen packaging observed at facility. Facility does not have a current HACCP plan.**  
**[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method. Mark current ROP for use or discard in 48 hrs or cut all ROP bags and obtain HACCP plan prior to resuming ROP.**

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

**Inspector Observations: Hot water throughout facility measured a maximum of 100F.**  
**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Handles in food containers in direct contact with food.**  
**[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

**Multiple Co2 tanks are not secured to a rigid structure.**  
**[CA] All pressurized cylinders shall be securely fastened to a rigid structure.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                 | Location                    | Measurement       | Comments |
|----------------------|-----------------------------|-------------------|----------|
| cheese               | preparation refrigerator    | 41.00 Fahrenheit  |          |
| water                | hand wash sink bar          | 100.00 Fahrenheit |          |
| water                | 3 compartment sink          | 100.00 Fahrenheit |          |
| walk-in refrigerator | storage                     | 34.00 Fahrenheit  |          |
| final rinse          | high temperature dishwasher | 160.00 Fahrenheit |          |
| sliced tomatoes      | preparation refrigerator    | 41.00 Fahrenheit  |          |
| sliced sausage       | preparation refrigerator    | 47.00 Fahrenheit  |          |
| ham                  | preparation refrigerator    | 39.00 Fahrenheit  |          |

### Overall Comments:

**The following was discussed with the operator:**

#### **Reduced oxygen packaging**

**If you do not currently have an approved plan, you must cease and desist ROP of food at your facility. You are in violation of California Retail Food Code Section 114419(b).**

**? Exemption: Your retail food facility is not required to have an approved HACCP plan for ROP of potentially hazardous food if all the following standards are always met:**

**1. The food is labeled with the production time and date.**

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**2. The food is held at 41° F or lower during refrigerated storage.**

**3. The food is removed from its package in the food facility within 48 hours after packaging.**

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 2/25/2025. 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: Joshua Weeks  
PIC  
Signed On: February 11, 2025