

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 FA0201819 - ALDO'S RESTORANTE & BAR		Site Address 14109 WINCHESTER BL, LOS GATOS, CA 95030		Inspection Date 03/06/2025		Placard Color & Score GREEN 80		
Program PR0306359 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LONSBURY, BARBARA		Inspection Time 13:30 - 15:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ALFONSO				FSC Erik F Portillo 01/30/2030

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						
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	X	
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	X	
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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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *REPEAT VIOLATION*

1. At the stove top at cook line area, marinara sauce, brown sauce (with cooked vegetables), and vegetable stock measured at 90F, 79F, and 84F respectively. Food items were hot holding in a 5 inch metal pan with water. Water measured at 94F. Per Chef, all food items were reheated on stove top then hot held in the metal pan approximately 2 hours prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be hot held at 135F or above at all times.

[COS]: Chef agreed to discard food items at 2:30 pm (3 hours after it was removed from temperature control).

2. At the cook line, garlic with oil measured at 67F. Per Chef, garlic with oil has been out for approximately 2 hours prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below OR hot held at 135F or above at all times.

[COS]: Chef agreed to discard food items at 2:30 pm (3 hours after it was removed from temperature control).

Discussed Time As A Public Health Control (TPHC). TPHC guidance provided.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler training not provided during inspection.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: 1. At the bar area, the dish machine was dispensing less than 50 ppm of Chlorine sanitizer.

[CA]: Chlorine dish machine shall be able to dispense 50 ppm of Chlorine sanitizer at all times. Discontinue use of dish machine until it is able to dispense proper levels of sanitizer. Assess/repair as needed.

2. At the bar area, accumulation of brown residue on the interior nozzle of beverage spray observed.

[CA]: Clean and sanitizer interior nozzle of beverage spray.

3. Brown and black grime observed on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1. Multiple boxes of food stored directly on the floor at the walk in cooler (right side).

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

2. Multiple open bags of food stored at the dry storage area.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Testing method for measuring Chlorine sanitizer not provided.

[CA]: Provide a testing method for measuring Chlorine sanitizer (for ex: test strips).

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

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Inspector Observations: 1. Multiple knives stored in crevice between prep line coolers.

[CA]: Food contact surfaces shall be properly stored so it cannot result in potential contamination.

REPEAT VIOLATION

2. Utensils stored in stagnant water that measured 67F - 89F at the cook line.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cooked vegetables, mozzarellai	prep line cooler 3	41.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
ambient temp	bar cooler	38.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
ambient temp	1 door freezer	0.90 Fahrenheit	
sweet potato, potato	walk in cooler	41.00 Fahrenheit	
ambient temp	walk in freezer	6.70 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
meatball, salmon	prep line cooler 2	40.00 Fahrenheit	40F - 41F
marinara sauce, bolognese sauce	walk in cooler	39.00 Fahrenheit	39F, 41F
cooked vegetables, raw calamari	prep line cooler 4	41.00 Fahrenheit	
water	hand sink/2 comp sink	120.00 Fahrenheit	
cut tomatoes, shrimp	prep line cooler 1	41.00 Fahrenheit	
water	3 comp sink at bar	120.00 Fahrenheit	

Overall Comments:

Note: employees are currently using the 2 comp ware-wash sink for hand washing. No designated hand sink observed at the cook line, back prep, and bar areas. Please be advised that if hand wash violations, facility structural changes, or a change of ownership occur, the facility may be required to install designated hand sink stations to be in compliance.

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 3/20/2025. 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: Alfonso Garcia
Server

Signed On: March 06, 2025