

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 FA0257278 - PASTA ARMELLINO		Site Address 1875 S BASCOM AV 300, CAMPBELL, CA 95008		Inspection Date 11/20/2024		Placard Color & Score YELLOW 71		
Program PR0376138 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PASTA ARMELLINO GROUP L		Inspection Time 10:55 - 13:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MARIO				FSC Not Available 03/28/2028

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	X			N
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures	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						
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		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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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	X	

OFFICIAL INSPECTION REPORT

Facility FA0257278 - PASTA ARMELLINO	Site Address 1875 S BASCOM AV 300, CAMPBELL, CA 95008	Inspection Date 11/20/2024
Program PR0376138 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PASTA ARMELLINO GROUP LLC	Inspection Time 10:55 - 13:00
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: MAJOR:

1. At the pasta making area, the only hand sink station did not have soap and single use towels.

2. At the bar area, the only hand sink station did not have soap.

[CA]: All hand sink stations shall be equipped with hand soap and single use towels in approved dispensers at all times.

[COS]: Employee restocked dispensers with single use towels and soap.

MINOR:

Rear hand sink near 2 compartment sink did not have single use towels in the dispenser. Another hand sink station with soap and single use towels nearby observed.

[CA]: All hand sink stations shall be equipped with hand soap and single use towels in approved dispensers at all times.

[COS]: Employee restocked dispenser with single use towels.

Follow-up By 11/22/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: At the bar hand sink station, liquid waste drains onto floor when the hand sink is used.

[CA]: Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

[SA]: Hand sink shall not be used temporarily until it is repaired. 3 compartment sink's first/left basin can be used as a temporary hand sink.

Follow-up By 11/22/2024

Minor Violations

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

Inspector Observations: 1. Food handler training for employees not provided.

[CA]:]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee was handling personal cellphone and proceeded to go to the kitchen line to begin preparing food (touching food containers) without washing hands prior. No direct contamination observed.

[CA]: Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.

[COS]: Specialist instructed employee to wash hands.

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

Inspector Observations: 1. Rear hand sink near 2 compartment sink's hot water valve/left valve was not dispensing water. Highest water temperature measured at 90F.

2. Bar hand sink's hot and cold water valve was not dispensing water. There is a middle valve that is able to dispense water. Highest water temperature measured at 75F.

[CA]: All hand sink stations shall be able to provide cold and warm water of at least 100F at all times. Ensure hand sink valves are operable at all times.

Follow-up By 11/22/2024

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

OFFICIAL INSPECTION REPORT

Facility FA0257278 - PASTA ARMELLINO	Site Address 1875 S BASCOM AV 300, CAMPBELL, CA 95008	Inspection Date 11/20/2024
Program PR0376138 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PASTA ARMELLINO GROUP LLC	Inspection Time 10:55 - 13:00

Inspector Observations: *Missing testing methods for Chlorine and Quat Ammonium sanitizers.*

[CA]: *Provide adequate testing methods for measuring Chlorine and Quat Ammonium sanitizer levels (ie test strips). Ensure dish machine is able to dispense 50 PPM of Chlorine sanitizer during mechanical ware-washing or 100 PPM of Chlorine sanitizer for manual ware-washing. For Quat Ammonium, 200 PPM of Quat Ammonium sanitizer shall be maintained when conducting manual ware-washing.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: **REPEAT VIOLATION**

Hand washing signs not posted at hand washing sinks used by employees.

[CA]: *Ensure hand washing signs are available at all hand wash sinks at all times.*

[COS]: *Specialist provided hand wash stickers at all hand sinks.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	bar dish machine	50.00 Fahrenheit	
water	3 comp sink	123.00 Fahrenheit	
ambient temp	2 door reach in at pasta room	41.00 Fahrenheit	
water	2 comp sink	126.00 Fahrenheit	
shrimp, crab	ice bath	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
marinara sauce, sausage	walk in cooler	40.00 Fahrenheit	
marinara sauce	final reheating temp for hot holding	178.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
water	hand sink near ice machine	108.00 Fahrenheit	
milk	under counter at front line	38.00 Fahrenheit	

Overall Comments:

Discussed proper ice bath with staff and manager.

Discussed with manager that violations with comply by date shall be corrected by 12/04/2024. Continued non-compliance will result in subsequent follow-up inspections charged at \$298 per hour.

Facility has a valid health permit.

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 **12/4/2024**. 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: Anthony Loeffler
Manager
Signed On: November 20, 2024