

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 FA0206029 - LOCANDA ISCHIA		Site Address 1346 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 11/12/2025		Placard Color & Score GREEN 83		
Program PR0306232 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CAMELA FOOD LLC		Inspection Time 11:40 - 13:35			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MARCELLO (C) & ALBERTO, ANNAISE (M-PHONE)				FSC Carlo Melluso 11/7/29

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						S
K07	Proper hot and cold holding temperatures	X						S
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	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	X			
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X	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	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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: Found a strand of hair on top of lid container of breaded chicken in 3 door cold top at cooks line. Observed no direct food contamination. [CA] Ensure all food equipments are clean and free of any potential contamination. [COS] Operator directed to eliminate hair and clean and sanitize lid.

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

Inspector Observations: Measured water temperature holding at 67F at hand wash station located in women's restroom. Observed hot water valve off at the time of inspection. [CA] Maintain warm water to be held between 100F - 108F. [COS] Operator turned on hot water valve. Measured warm water greater than 100F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found one DEAD cockroach on the floor in front of walk-in-freezer. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Continue to provide approved pest control services. [COS] Operator eliminated DEAD cockroach.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1. Found container of raw chicken stored above ready to eat foods in walk-in-cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items. [COS] Operator relocated container of raw chicken.
2. Found open bag of sugar on shelf in small storage room. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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: Lacking quat test strips to test concentration of sanitizer. [CA] Provide quat test strips.

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: 1. Observed hand wash station removed near ice machine. [CA] Facility shall immediately reinstall hand wash station by 12/2/25. Failure to comply shall lead to further penalties.
2. Observed 2 newly added household microwaves (Toshino) and one fruit dehydrating device (Yashe). [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Facility shall submit plans to Plan Check Department for new addition of equipments and or remove equipment. Facility is hereby given 30 days to submit plans to Plan Check Department. Failure to comply shall lead to penalties.

Follow-up By
12/02/2025

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: Found several scoops with handles in direct contact with food items in bulk bins. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	handsink (women RR)	67.00 Fahrenheit	COS- final reading at 100F.
raw meat	walk-in	39.00 Fahrenheit	
tomato sauce	hot inserts	108.00 Fahrenheit	process of reheating
meatball	1 door reach in	38.00 Fahrenheit	
pasta	2 door reach in	40.00 Fahrenheit	
goat cheese	1 door cold top	38.00 Fahrenheit	
tomato sauce	stove top	144.00 Fahrenheit	process of reheating
quat	warewash	200.00 PPM	
breaded chicken	3 door cold top	38.00 Fahrenheit	
lasagna	1 door reach in	39.00 Fahrenheit	
tomato sauce	2 door cold top	38.00 Fahrenheit	
dessert	walk-in-freezer	-2.30 Fahrenheit	
warm water	handsink (prep, bar & men RR)	100.00 Fahrenheit	
tomato sauce	walk-in	38.00 Fahrenheit	
meatball with cheese	3 door cold top	38.00 Fahrenheit	
Truffles	2 door cold top	38.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

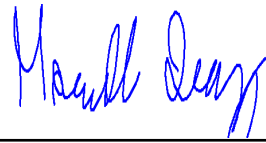
Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

Note: Dish machine is currently inoperable. Per operator, a work order was placed. Observed employees washing dishes at warewash station.

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 **11/26/2025**. 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: Marcello Zasso
Chef
Signed On: November 12, 2025