

# 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> FA0202142 - THE AMERICAN ITALIAN DELI		<b>Site Address</b> 42 ELM ST, LOS GATOS, CA 95030		<b>Inspection Date</b> 01/07/2026	
<b>Program</b> PR0305630 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SLOAN, TAMAR		<b>Inspection Time</b> 15:15 - 16:30
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JAIME VELAZQUEZ	<b>FSC</b> THOMAS LILYGREN 06/24/2029		

<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold; color: yellow;">YELLOW</span> <span style="font-size: 3em; font-weight: bold;">78</span>
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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		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		X			N
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		
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		X
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

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

**Inspector Observations: REPEAT VIOLATION (THIRD OCCURRENCE):**

Follow-up By  
01/12/2026

**1. At the front prep counter, in the middle 2 door display reach in refrigerator, measured mortadella, sliced turkey, meatballs, meatballs with tomato sauce, ravioli, italian sausage, and lasagna between 47F and 55F. Measured ambient air temperature of refrigerator at 46F. Per operator, mortadella, sliced turkey, meatballs, meatballs with tomato sauce, ravioli, italian sausage, and lasagna stored from shift prior to 1:00pm.**

**2. At the front prep counter, in the right-most 2 door display reach in refrigerator, measured tuna salad, egg salsa, macaroni salad, pasta salad, potato salad, three bean salad, chicken salad, and fruit salad between 45F and 52F. Measured ambient air temperature of refrigerator at 48F. Per operator, tuna salad, egg salsa, macaroni salad, pasta salad, potato salad, three bean salad, chicken salad, and fruit salad stored from the previous shift prior to 1:00pm.**

**[CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Provide repairs for refrigeration and ensure that refrigeration is able to maintain potentially hazardous foods at 41F and below. This is the third REPEAT VIOLATION and continued non-compliance may result in further enforcement including additional inspection fees and office hearings.**

**[SA] Mortadella, sliced turkey, meatballs, meatballs with tomato sauce, ravioli, italian sausage, lasagna, tuna salad, egg salsa, macaroni salad, pasta salad, potato salad, three bean salad, chicken salad, and fruit salad was VC&D due to time and temperature abuse.**

K14 - 8 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: Observed employee warewashing and skipping sanitizing step.**

Follow-up By  
01/12/2026

**[CA] Ensure all utensils and equipment are properly cleaned and then sanitized using an applicable sanitizer such as 100 PPM chlorine sanitizer OR 200 PPM quaternary ammonium sanitizer.**

**[SA] Operator was instructed to create a sanitizing compartment with chlorine sanitizer measured at 100 PPM. All utensils and equipment previously washed were placed in the sanitizing compartment to properly sanitize.**

### Minor Violations

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: REPEAT VIOLATION (THIRD OCCURRENCE): At the front counter, measured ambient air temperature of middle display 2 door reach in refrigerator at 46F, and ambient air temperature of right-most display 2 door reach in refrigerator at 48F.**

**[CA] Ensure refrigeration is repaired and able to maintain potentially hazardous foods at 41F or below.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: In the back prep area, observed excess equipment stored at the janitorial sink making it inaccessible.**

**[CA] Ensure janitorial sink is kept cleared, accessible, and available for disposal of wastewater.**

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

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**Inspector Observations:** *In the back prep area, observed coving from the floors are peeling away from the walls and creating gaps.*

**[CA]** *Ensure floor coving is properly affixed to the wall and sealed to prevent harborage of vermin.*

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.  
Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient air temperature	middle display 2 door reach in refrigerator	46.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
pastrami	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
prosciutto	2 door prep unit	40.00 Fahrenheit	
tuna salad, egg salsa, macaroni salad, pasta salad, potato salad, three bean salad, chicken salad, and fruit salad	right-most display 2 door reach in refrigerator	52.00 Fahrenheit	Measured between 45F and 52F
sliced tomatoes	2 door prep unit	35.00 Fahrenheit	
roast beef	left-most display 2 door reach in refrigerator	40.00 Fahrenheit	
cheese	2 door reach in refrigerator	41.00 Fahrenheit	
sliced cheese	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	Measured after instruction on how to setup sanitizing compartment
ambient air temperature	right-most display 2 door reach in refrigerator	48.00 Fahrenheit	
turkey	left-most display 2 door reach in refrigerator	40.00 Fahrenheit	
mortadella, sliced turkey, meatballs, meatballs with tomato sauce, ravioli, italian sausage, and lasagna	middle display 2 door reach in refrigerator	55.00 Fahrenheit	Measured between 47F and 55F

## 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 **1/21/2026**. 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:** JAIME VELAZQUEZ  
FRONT COUNTER/EMPLOYEE

**Signed On:** January 07, 2026