

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 FA0202142 - THE AMERICAN ITALIAN DELI	Site Address 42 ELM ST, LOS GATOS, CA 95030	Inspection Date 01/12/2026
Program PR0305630 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SLOAN, TAMAR	Inspection Time 10:55 - 11:35
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By TAMAR SLOAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/07/2026

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

Compliance of this violation has been verified on: 01/12/2026

Cited On: 01/07/2026

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

Compliance of this violation has been verified on: 01/12/2026

Minor Violations

Cited On: 01/07/2026

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

Compliance of this violation has been verified on: 01/12/2026

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures and improper cleaning and sanitizing of utensils and equipment.

The following MAJOR violations have been corrected:

K07M - Improper holding temperatures & K35 - Equipment not in good repair

- Measured potentially hazardous foods at 41F and below.

- Measured ambient air temperature of middle display 2 door reach in refrigerator at 37F, and right-most display 2 door reach in refrigerator at 41F.

- Continue to maintain potentially hazardous foods at 41F and below.

- Frequently check equipment for proper functioning and ensure refrigeration is able to maintain PHFs at 41F and below.

K14M - Improper cleaning and sanitizing of utensils and equipment

- Measured chlorine sanitizer at the 3 compartment sink at 100 PPM.

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 **1/26/2026**. 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.

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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: TAMAR SLOAN
OWNER

Signed On: January 12, 2026