

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 FA0202102 - ITALIAN BROTHERS RESTAURANTS		Site Address 330 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 07/15/2025		Placard Color & Score GREEN 82		
Program PR0306068 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PALERMO BELLA, INC.		Inspection Time 13:05 - 14:25			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MARCO MONTEVAGO				FSC MAYA NICOLE MONCRIEF 11/30/2025

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				N
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						
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	X	
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		
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: *In the kitchen area, on the counter-top, measured containers of cooked peas at 78F, anchovies at 75F, cut cherry tomatoes at 76F, and heavy cream at 85F. Per operator, potentially hazardous foods stored for 1.5 hours.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator placed containers of cooked peas, cut cherry tomatoes, and anchovies into an ice bath to facilitate proper holding temperatures. Operator discarded container of heavy cream.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, on a shelf above the stove-top, measured containers of marinara sauce at 105F, tomato sauce at 110F, demi-glaze at 130F, and chicken stock at 130F. Per operator, potentially hazardous foods stored on the counter cooling for about 2 hours.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; using shallow containers; separating food into smaller portions; using ice paddles; and/or using rapid cooling technology.*

[COS] *Operator reheated containers of marinara sauce, tomato sauce, demi-glaze, and chicken stock. Operator to keep containers of sauce on the stove-top for hot-holding.*

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

Inspector Observations: *Observed a single fly in the kitchen area, and a single fruit fly at the bar area. Observed doors into the facility are propped open.*

[CA] *Ensure facility is kept free of flies and fruit flies to prevent possible contamination of food and food contact surfaces. Keep doors into the facility closed to prevent an entrance for vermin.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *In the kitchen area, on the counter-top, measured whole fish thawing between 46F and 58F. Per operator, fish stored on the counter-top thawing for about 1.5 hours.*

[CA] *Ensure potentially hazardous foods are thawed using one of the following methods:*

- 1) under refrigeration that maintains the food temperature at 41°F or below*
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain*
- 3) in a microwave oven if immediately followed by immediate preparation*
- 4) as part of a cooking process.*

[SA] *Operator moved whole fish to undercounter refrigeration to facilitate proper holding temperatures.*

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: *Observed a shucking knife used for mussels stored with the knife in between the shelf and the wall.*

[CA] *Ensure utensils are properly stored in a manner that prevents contamination.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
heavy cream	3 door prep unit	39.00 Fahrenheit	
pamesan cheese	2 door undercounter refrigerator (service station)	36.00 Fahrenheit	
tiramisu	reach in refrigerator	39.00 Fahrenheit	
potentially hazardous foods	counter-top	85.00 Fahrenheit	cooked peas at 78F, anchovies at 75F, cut cherry tomatoes at 76F, and heavy cream at 85F
hot water	3 compartment sink	120.00 Fahrenheit	
ham	reach in refrigerator	39.00 Fahrenheit	
milk	2 door undercounter refrigerator	38.00 Fahrenheit	
ice cream	reach in freezer	10.00 Fahrenheit	
clams	3 door prep unit	35.00 Fahrenheit	
mussels	3 door prep unit	33.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
potentially hazardous foods	stove-top	105.00 Fahrenheit	marinara sauce at 105F, tomato sauce at 110F, demi-glaze at 130F, and chicken stock at 130F
heavy cream	2 door undercounter refrigerator	38.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cooked mushrooms	3 door prep unit	41.00 Fahrenheit	

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 **7/29/2025**. 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: MARCO MONTEVAGO
OWNER

Signed On: July 15, 2025