

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 FA0230767 - CAMPO DI BOCCE OF LOS GATOS		Site Address 565 UNIVERSITY AV, LOS GATOS, CA 95030		Inspection Date 02/24/2026		Placard Color & Score GREEN 90		
Program PR0330866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ALBANESE, TOM		Inspection Time 10:40 - 12:35			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ALEX HARDIN				FSC Javier Francisco 10/19/2028

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						
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						
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		S
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	S
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		
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0230767 - CAMPO DI BOCCE OF LOS GATOS	Site Address 565 UNIVERSITY AV, LOS GATOS, CA 95030	Inspection Date 02/24/2026
Program PR0330866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ALBANESE, TOM	Inspection Time 10:40 - 12:35
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

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 who was handling raw chicken with gloved hands touched clean metal insert/container and returned to handling raw chicken without properly removing gloves and washing hands prior to handling clean dishes.

[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.

[SA]: The clean container was removed from other stacks of cleaned containers by Chef to be used for raw chicken. Specialist discussed proper hand washing and glove use with Chef.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility has a reminder statement for undercooked/raw food items but lacks a disclosure statement on the menu.

[CA]: Provide a Consumer Advisory disclosure and reminder for all food items on the menu that are raw or undercooked.

Provided consumer advisory guidance to general manager.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *REPEAT VIOLATION*

Soiled wet wiping cloths stored on work surfaces at the prep line without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: At the 3 comp sink, the left hot water valve was not able to turn off water.

[CA]: Repair hot water valve and maintain in good condition.

Performance-Based Inspection Questions

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

OFFICIAL INSPECTION REPORT

Facility FA0230767 - CAMPO DI BOCCE OF LOS GATOS	Site Address 565 UNIVERSITY AV, LOS GATOS, CA 95030	Inspection Date 02/24/2026
Program PR0330866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ALBANESE, TOM	Inspection Time 10:40 - 12:35

Measured Observations

Item	Location	Measurement	Comments
alfredo sauce	warmer 2	156.00 Fahrenheit	
pesto sauce	prep line cooler 1	40.00 Fahrenheit	
marinara sauce	warmer 1	167.00 Fahrenheit	
ambient temp	bar cooler 1	38.00 Fahrenheit	
meat sauce	warmer 3	159.00 Fahrenheit	
sausage	prep line cooler 1	40.00 Fahrenheit	
italian cured meat	walk in cooler	40.00 Fahrenheit	
water	3 comp sink	123.00 Fahrenheit	
ambient temp	bar cooler 2	38.00 Fahrenheit	
water	kitchen hand sink	100.00 Fahrenheit	
milk	under counter cooler 1	41.00 Fahrenheit	
chicken	walk in cooler 1	40.00 Fahrenheit	
raw salmon	prep line cooler 2	38.00 Fahrenheit	
Chlorine sanitizer	dish machine upright	50.00 PPM	
ambient temp	bar cooler 3	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
eggplant	walk in cooler 1	40.00 Fahrenheit	
cut tomatoes	prep line cooler 3	39.00 Fahrenheit	
pasta	walk in cooler 1	41.00 Fahrenheit	
half and half	walk in cooler 2 (outside)	40.00 Fahrenheit	
Chlorine sanitizer	bar dish machine	50.00 PPM	
cut tomatoes	prep line cooler 1	41.00 Fahrenheit	
water	bar 3 comp sink	120.00 Fahrenheit	
risotto	prep line cooler 3	41.00 Fahrenheit	
cut tomatoes	prep line cooler 2	40.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	

Overall Comments:

Notes:

-Health permit states individual ownership under Tom Albanese. ABC license states owner as "CAMPO DI BOCCE OF LOS GATOS LLC." Seller's permit (account #: 1/1/1997 SR GH 99990784) does not indicate ownership information. Specialist may follow up regarding ownership to confirm current ownership is reflective of permit records.

-Per General Manager and Chef, there are about 10 full time and 15 part time employees. Permit to be updated to FP14.

-Observed walk in cooler outside of facility (no overhead covering). Walk in cooler mostly stores pre-packaged food and produce. Discussed with general manager and chef that if there was a remodel or a change of ownership that takes place in the facility, facility will be required to submit plans to DEH Plan Check to be in compliance with the installation of walk in cooler. As of this moment, the walk in cooler shall only be approved to store 100% pre-packaged food items in its original and sealed packaging.

-facility's email to be updated to: Alex@campodibocce.com per General Manager's request.

Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

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 **3/10/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0230767 - CAMPO DI BOCCE OF LOS GATOS	Site Address 565 UNIVERSITY AV, LOS GATOS, CA 95030	Inspection Date 02/24/2026
Program PR0330866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ALBANESE, TOM	Inspection Time 10:40 - 12:35

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: Alex Hardin
General Manager

Signed On: February 24, 2026