

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 FA0209783 - THE OLD SPAGHETTI FACTORY		Site Address 51 N SAN PEDRO ST, SAN JOSE, CA 95110		Inspection Date 05/27/2026		Placard Color & Score GREEN 88		
Program PR0301513 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name CALIFORNIA SPAGHETTI RE		Inspection Time 14:45 - 16:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JENNIFER GODFREY				FSC Jennifer Godfrey 09/19/2030

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						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						S
K15	Food obtained from approved source	X						S
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		
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		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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

The waste line of the soda gun at the end of the bar is draining onto the floor.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

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

Inspector Observations:

There are flies in the bar area.

[CA] The facility shall be free of animals, pests, and vermin. Eliminate the flies.

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:

The handwash sink in the bar area has a leak at the drain pipe.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations:

The floor of the bar area was wet.

[CA] Ensure to maintain the floors of prep areas dry and clean.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has not finished the plan check process for the remodeling of the kitchen space.

- Replaced finishes of the wall with white FRP and stainless steel in the kitchen.
- Installed a new drop ceiling.
- Turned a walk in refrigeration unit 90 degrees.
- Relocated a walk in cooler to the old dry storage area next to the other walk in refrigeration unit. The new walk in cooler is draining liquid waste to an outdoor mop sink.
- Facility has remodeled the facade of a preexisting cooler in the main kitchen.
- Facility has redone the flooring of the 1st floor customer restroom with a tile and cove base.
- Facility has changed their dishwasher. Per PIC they were both hot water sanitizing and there is a type 2 hood above it.
- A handwash sink and a prep sink have been installed on the wall adjacent to the warewash area.
- Water heater has not changed.

[CA] Facility shall finish plan check process for the remodel done in 2025. A PCL3 letter for SR0883148 was issued on 1/28/2026. Please refer to the plan check letter sent for plan expiration requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	120.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
Alfredo Sauce	Steam Table	150.00 Fahrenheit	
Raviolis	Undercounter Freezer	8.00 Fahrenheit	IR
Beer	Undercounter Cooler - Bar	40.00 Fahrenheit	IR
Caesar Dressing	Prep Cooler - Kitchen	39.00 Fahrenheit	
Raviolis	Walk in Freezer	11.00 Fahrenheit	IR
Water	ICe Cream Scoop Container	34.00 Fahrenheit	Facility removed dipper wells in remodel, using ice water.
Cream	Walk in Cooler - Produce/Dairy	39.00 Fahrenheit	
Chlorine - Sanitizer	Conveyor Dishwasher	50.00 PPM	
Water	Handwash Sink	100.00 Fahrenheit	
Chicken	Walk in Cooler - Kitchen	41.00 Fahrenheit	
Ice Cream	Reach Down Ice Cream Freezer	12.00 Fahrenheit	IR
Caesar Dressing	Prep Cooler - Server Area	40.00 Fahrenheit	
Lasagna	Walk in Cooler - Kitchen	40.00 Fahrenheit	
Beer	Walk in Cooler - Bar	40.00 Fahrenheit	IR

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 **6/10/2026**. 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.

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: Jennifer Godfrey
General Manager
Signed On: May 27, 2026