

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 FA0201819 - ALDO'S RISTORANTE & BAR	Site Address 14109 WINCHESTER BL, LOS GATOS, CA 95030	Inspection Date 07/09/2026
Program PR0306359 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MCM FOOD SERVICES	Inspection Time 13:35 - 14:15
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By CARMEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 07/09/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Revision for plans (SR0883049) have not been submitted.

[CA]: Submit plans within comply by date. Ensure plans are approved, equipment are installed according to approved plans, and a final inspection is obtained from DEH Plan Check.

Follow-up By
07/23/2026

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted regarding plan revision requested for plans (hand wash sinks and mechanical ventilation hood) submitted on 11/21/2025.

Discussed with PIC Carmen regarding plan check plan revision requirement.

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

(408) 918-3400

This is the facility's first follow up inspection. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

Submit plan revision no later than 07/23/26.

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 **7/23/2026**. 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: Carmen Morales
CFO
Signed On: July 09, 2026