

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 FA0261768 - ALDO'S DELI		Site Address 440 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 10/07/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 77 </div>		
Program PR0383905 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ALDO'S DELI INC		Inspection Time 11:00 - 12:25			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By DANIEL ORDONEZ				FSC Not Available

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						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X	X			
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				N
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		
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		X
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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		
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		X
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: *Raw ground beef at the reach in near back door measured between 47F - 51F. Per Staff, food item has been in the unit greater than 4 hours.*

[CA]: *Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.*

[COS]: *PHF was voluntarily discarded by staff.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: **REPEAT VIOLATION**

1. Missing Food Safety Manager Certificate.

[CA]: *Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.*

2. Missing food handler training for all employees.

[CA]: *All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.*

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

Inspector Observations: *In walk in cooler, cooked pasta measured at 92F. Pasta stored in metal container completely sealed with saran wrap. Staff stated pasta started cooling approximately 30 minutes prior to measurement.*

[CA]: *Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.*

[COS]: *Saran wrap was removed from the container.*

K14 - 3 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

Inspector Observations: *1. Accumulation of debris on the slice machine.*

[CA]: *Disassemble, clean, and sanitize slice machine between uses, every 4 hours, or as often as necessary to prevent the accumulation of food residues.*

2. Accumulation of light brown residue on the interior surface of ice machine next to mop sink.

[CA]: *Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.*

3. Plastic containers of lemon stored in the ice container of soda beverage machine. Staff stated ice is used for consumption.

[CA]: *Discontinue storing containers in direct contact with ice/food. Maintain food clean.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Missing testing method for Chlorine sanitizer for dish machine.*

[CA]: *Provide testing method for Chlorine sanitizer. Ensure 50 ppm of Chlorine sanitizer is maintained at dish machine or 100 PPM of Chlorine sanitizer for manual ware-washing/sanitizing at all times.*

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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

Inspector Observations: Paper towel dispenser and soap mounted at/near prep sink. Per PIC and employees, they use the prep sink for hand washing and for washing produce.

[CA]: Discontinue use of prep sink as hand sink. Clean and sanitize prep sink. Employees may use existing 2 compartment sink (first compartment) as hand sink. Remodeling of facility and/or a change of ownership may subject facility to install a hand sink.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1. Greater than 1/4 of an inch gap below exterior back door.

[CA]: Close all gaps greater than 1/4 of an inch to prevent entry of vermin.

2. Employee's coffee beverage with no lid stored on top of prep line cooler next to prep sink.

[CA]: Ensure employee food/beverage are stored away from food and food contact surfaces. Ensure employees are not eating and drinking at food preparation areas.

[COS]: Employee relocated coffee.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
chicken noodle soup	prep line cooler	40.00 Fahrenheit	
milk	undercounter reach in at bar	36.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
sauce with tomato	walk in cooler	41.00 Fahrenheit	
raw ground beef	reach in next to back door	51.00 Fahrenheit	47F-51F
beef with sauce	prep line cooler right side	39.00 Fahrenheit	
salsa with cut tomatoes	prep line cooler right side	40.00 Fahrenheit	
water	hand sink at bar	100.00 Fahrenheit	
cooked pasta	walk in cooler	41.00 Fahrenheit	
cut tomatoes	prep line cooler next to prep sink	41.00 Fahrenheit	
cooked pasta	cooling in walk in cooler	92.00 Fahrenheit	
cooked pasta	prep line cooler middle	40.00 Fahrenheit	
prosciutto	prep line cooler next to prep sink	41.00 Fahrenheit	
water	2 comps sink	120.00 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 **10/21/2024**. 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: Daniel Ordonez
Head Server/PIC

Signed On: October 07, 2024