

**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**

<b>Facility</b> FA0261768 - ALDO'S DELI		<b>Site Address</b> 440 N SANTA CRUZ AV, LOS GATOS, CA 95030		<b>Inspection Date</b> 08/19/2025	
<b>Program</b> PR0383905 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> ALDO'S DELI INC		<b>Inspection Time</b> 12:45 - 14:20
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JOSE (CHEF) AND EMANUEL (SERVER)	<b>FSC</b> Erik F. Portillo 01/30/2030		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>71</b>

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		
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Dishwasher employee handled dirty dishes with gloved hands, rinsed hands with water only (no hand soap) using the spray nozzle at 2 comp sink, then proceeded to handle clean dishes without properly removing gloves and washing hands prior.**

**[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.**

**[COS]: Specialist instructed employee to properly remove gloves and wash hands with warm water and soap. Contaminated dishes were re-washed and re-sanitized.**

### Minor Violations

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

**Inspector Observations: \*REPEAT VIOLATION\*  
Food handler training certificates not provided.**

**[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.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Single use towel dispenser and hand soap dispenser are installed on the wall at the prep sink station.**

**[CA]: Single use towel and soap dispensers shall be installed at the hand wash area (located at 2 comp sink at this facility) to prevent potential contamination. Ensure employees are not hand washing at prep sink station.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Multiple Potentially Hazardous Food (cut tomatoes, burrata, prosciutto, bruschetta) measured between 45F - 48F at the prep line unit close to the walk in cooler. PIC stated PHFs were relocated from the walk in cooler to the unit approximately 3 hours prior to measurement. Ambient temperature of unit per thermostat stated 46F. Unit's lid propped open even during non active food preparation.**

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

**[SA]: PHFs were relocated to walk in cooler to cool down.**

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: Dish machine is dispensing approximately 25 ppm of Chlorine sanitizer.**

**[CA]: Mechanical dish machine shall be able to dispense 50 ppm of Chlorine sanitizer. Assess/adjust/repair unit as needed.**

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

**Inspector Observations: No consumer advisory provided for raw or undercooked foods.**

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

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

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**Inspector Observations: \*REPEAT VIOLATION\***

**Missing testing method for measuring Chlorine sanitizer level.**

**[CA]: Provide a testing method for Chlorine sanitizer (for ex: test strip). 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.**

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: Prep line unit's ambient temperature (located nearest to walk in cooler) found at 46F.**

**[CA]: All cooling units shall be able to cold hold PHFs at 41F or below. Discontinue use of unit for PHFs until it is properly working.**

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: Unsecured personal drinks stored in multiple prep line units and in bar cooler.**

**[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

## Performance-Based Inspection Questions

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

## Measured Observations

Item	Location	Measurement	Comments
marinara	walk in cooler	40.00 Fahrenheit	
pasta	prep line cooler 2	41.00 Fahrenheit	
raw fish	prep line cooler 1	40.00 Fahrenheit	IR
raw beef	walk in cooler	40.00 Fahrenheit	IR
water	hand sink at bar	100.00 Fahrenheit	
minestrone soup	prep line cooler 2	40.00 Fahrenheit	
ham	prep line cooler 1	41.00 Fahrenheit	
marinara	prep line cooler 2	40.00 Fahrenheit	
water	2 comp sink	125.00 Fahrenheit	
milk	bar cooler	40.00 Fahrenheit	
marinara	stove top	174.00 Fahrenheit	final cooking temp
water	prep sink	123.00 Fahrenheit	
cut tomatoes	prep line cooler 2	45.00 Fahrenheit	-burrata: 48F -prosciutto: 48F -bruschetta: 47F
marinara	stove top	191.00 Fahrenheit	final cooking temp
beef	prep line cooler 1	38.00 Fahrenheit	
ambient temp	1 door reach in	45.00 Fahrenheit	no PHF's
water	hand sink at employee restroom	100.00 Fahrenheit	
meatballs	prep table	149.00 Fahrenheit	cooling
pasta	walk in cooler	41.00 Fahrenheit	

## Overall Comments:

**Discussed proper thawing of vacuum packaged raw fish.**


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 **9/2/2025**. 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.

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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



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**Received By:** Emanuel Gutierrez  
Server

**Signed On:** August 19, 2025