

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 FA0260123 - CENTONOVE		Site Address 109 W MAIN ST, LOS GATOS, CA 95030		Inspection Date 08/07/2025	
Program PR0381228 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LG ITALIAN INC		Inspection Time 14:50 - 17:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By MEREDITH SMITH	FSC MEREDITH SMITH 04/13/2029		

Placard Color & Score
YELLOW
73

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				N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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		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						
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						
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: *In the pizza prep area, at the 2 drawer single door prep unit, measured potentially hazardous foods including tomato sauce, shredded cheese, cooked mushrooms, and cooked garlic cloves between 65F and 70F. Per operator, potentially hazardous foods stored since 10:30am.*

In the pizza prep area, in the prep unit by the handwash station, measured cut tomato at 50F, shredded cheese at 68F, and prosciutto at 72F. Per operator, cut tomato, shredded cheese, and prosciutto stored for 1.5 hours. Observed containers of shredded cheese and prosciutto stored on top of insert containers in the insert prep top of the prep unit.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator discarded all potentially hazardous foods stored in the 2 drawer single door prep unit. Operator placed three trays of ice baths at the insert top of the unit for storage of potentially hazardous foods. Operator to ensure all potentially hazardous foods stored on the insert top is maintained at 41F and below. Operator to provide repairs to 2 drawer single door prep unit. Operator moved all potentially hazardous foods in the prep unit to nearby refrigeration to facilitate proper holding temperatures.*

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *At the bar area, in two bottles of alcohol, observed fruit flies.*

[CA] *Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.*

[COS] *Operator discarded the two bottles of alcohol.*

Minor Violations

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

Inspector Observations: *Observed a non-functioning/non-accessible handwash sink in the pizza prep area. Per operator, handwash station is clogged and needs to be repaired. Nearby handwash stations available at the cookline/prep area and stocked with hand soap and paper towels.*

[CA] *Ensure all handwash stations are accessible, stocked with hand soap and paper towels, and provided with hot water between 100F and 108F to allow for proper handwashing.*

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

Inspector Observations: *In the kitchen area, measured a large pot of mashed potatoes stored at 120F, and a large container of cooked cherry tomatoes at 125F. Per operator mashed potatoes stored for about an hour, and cooked cherry tomatoes stored for about 30 minutes.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by using the following methods: in an ice bath, by adding ice, using an ice paddle, separated into smaller portions, using shallow containers, and/or using rapid cooling technology.*

[SA] *Operator placed large pot of mashed potatoes and large container of cherry tomatoes in an ice bath to facilitate proper cooling.*

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

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Inspector Observations: *In the facility, observed multiple flies and fruit flies. Observed the back door was kept open.*

[CA] Ensure facility is kept free of flies to prevent possible contamination of food. Ensure doors into the facility are kept closed. Install an approved screen door or air curtain to prevent an entrance for vermin.

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: *In the kitchen area, measured ambient air temperature of 2 drawer single door prep unit at 72F.*

[CA] Ensure refrigeration is maintained in good repair and able to hold potentially hazardous foods cold at 41F and below. Repair or replace the 2 drawer single door prep unit.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper cooling methods.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cut tomatoes	prep unit (at pizza prep)	50.00 Fahrenheit	
shredded cheese	prep unit (at pizza prep)	72.00 Fahrenheit	
milk	3 door undercounter refrigerator	41.00 Fahrenheit	
cooked cherry tomatoes	prep unit (at pizza prep)	41.00 Fahrenheit	
meatball in tomato sauce	counter-top steam table	170.00 Fahrenheit	
hot water	3 compartment sink (bar)	120.00 Fahrenheit	
prosciutto	prep unit (at pizza prep)	68.00 Fahrenheit	
hot water	handwash sink (bar)	100.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	
soup	counter-top steam table	175.00 Fahrenheit	
potentially hazardous foods including omato sauce, shredded cheese, cooked mushrooms, and cooked garlic cloves	2 drawer single door prep unit	70.00 Fahrenheit	Measured between 65F and 70F.
chlorine sanitizer	warewash machine (bar)	50.00 PPM	
white sauce	prep unit (at pizza prep)	41.00 Fahrenheit	
hot water	handwash sink (downstairs prep area)	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink (cookline/prep area)	100.00 Fahrenheit	
red sauce	prep unit (by stove)	41.00 Fahrenheit	
pasta	prep unit (by stove)	41.00 Fahrenheit	
blue cheese	prep unit (by stove)	41.00 Fahrenheit	

Overall Comments:

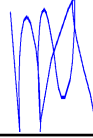
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/21/2025**. 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



Received By: MEREDITH SMITH
GENERAL MANAGER

Signed On: August 07, 2025