

# 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 FA0278441 - ITALICO	Site Address 341 S CALIFORNIA AV, PALO ALTO, CA 94306	Inspection Date 07/28/2025
Program PR0420649 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CALLIA MANAGEMENT INC	Inspection Time 16:00 - 17:50
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By MARCELINO

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** Observed live and dead cockroaches on sticky traps in the bar area and in the kitchen (3 traps in the bar area on the floor, 1 sticky trap behind the ice machine in the rear kitchen next to the walk-in refrigerator door). Each sticky trap had approximately 25 cockroaches. Operators stated at least some of the traps had been placed 2 days prior.

**[CA]** A food facility shall not operate when there is a vermin infestation or has evidence of that is not eliminated or has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s) that cannot be corrected. The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborage have been resolved.

**FACILITY WAS CLOSED.** See notes below.

#### Minor Violations

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

**Inspector Observations:** Measured multiple PHF foods in the walk-in refrigerator (cooked vegetables, sauces) to be 45F.

**[CA]** Keep potentially hazardous foods at 41F and below or 135F and above.

**Note:** Facility was closed due to evidence of an active cockroach infestation. See below.

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
COOKED DISHES	WALK-IN REFRIGERATOR	45.00 Fahrenheit	

#### Overall Comments:

**Limited inspection conducted in conjunction with CO0157425.**

**The facility was closed due to observation of evidence of an active cockroach infestation. The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Facility will remain closed at this time and will not reopen until a follow up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement actions.**

**Requirements Before Reopening (Facility must wait 24 hours from time of closure to contact department and schedule reopening):**

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1. **Email the signed and completed Reopening Checklist to the assigned inspector.**
2. **Submit a copy of the pest control report from a licensed provider.**

**When all checklist requirements have been completed, call the DEH main number at (408) 918-3400 to schedule a reopening. For written correspondences and for emailing reports/checklist, email [mindy.nguyen@deh.sccgov.org](mailto:mindy.nguyen@deh.sccgov.org) .**

**A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Note: after-hour inspections (typically starting at 4:30pm) may be billed our after-hours inspection fee at \$645/hr, subject to availability.**

**\*\*\*If there is ANY evidence of cockroaches (dead or alive) at the reinspection, the facility will not be reopened.\*\*\***

**Consulted supervisor P. Mark.**

**Due to technical difficulties, reports will be emailed to the facility on site.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/11/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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:** Franco Campilongo  
Owner

**Signed On:** July 28, 2025