

# 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><br>FA0289213 - VINOVERO                                         |  | <b>Site Address</b><br>326 N SANTA CRUZ AV, LOS GATOS, CA 95030 |                                            | <b>Inspection Date</b><br>05/14/2025    |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: black; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>83</b> </div> |  |                                             |
| <b>Program</b><br>PR0433623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                 | <b>Owner Name</b><br>M & M HOSPITALITY LLC |                                         | <b>Inspection Time</b><br>16:45 - 17:50 |                                                                                                                                                                |  |                                             |
| <b>Inspected By</b><br>FRANK LEONG                                              |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                            | <b>Consent By</b><br>MICHELE BEVILACQUA |                                         |                                                                                                                                                                |  | <b>FSC</b> MICHELE BEVILACQUA<br>04/15/2028 |

  

| 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  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       |        |     |     |     |
| 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                                    | X   |     |
| 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                    |     |     |
| 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                                    |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                                          |                                  |
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| Program<br>PR0433623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>M & M HOSPITALITY LLC                      | Inspection Time<br>16:45 - 17:50 |
| K48                                                                      | Plan review                                              |                                  |
| K49                                                                      | Permits available                                        | X                                |
| 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 prep unit, measured caesar dressing made with mayonnaise and anchovies at 52F. Per operator, dressing was prepared and stored since Sunday. In the counter-top steam table, stored in a container in the unit, measured lamb shank and cooked beef at 65F. Per operator, lamb shank and cooked beef stored for 30 minutes. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. Ensure refrigeration is able to maintain potentially hazardous foods at 41F or below. [SA] Operator discarded caesar dressing and to provide repairs to prep unit. Operator moved lamb shank and cooked beef to nearby refrigeration to facilitate proper holding temperatures.*

### Minor Violations

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:** *In the warewash machine, measured chlorine sanitizer at 25 PPM. [CA] Ensure chlorine sanitizer in the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Observed open bags of flour stored on shelving in the dry storage room. [CA] Ensure open bags of dry food are transferred to food grade containers and covered with a fitted lid.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Observed gaps and holes in the wall below the right side of the 3 compartment sink. [CA] Ensure all holes, gaps, cracks, and crevices are sealed to prevent harborage of vermin.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations:** *Permit expired as of 12/01/2025. [CA] Ensure a valid permit is obtained and available at all times. [COS] Operator made online payment for permit through the County payment portal with receipt number 3898489425.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                          | Location                           | Measurement       | Comments |
|-------------------------------|------------------------------------|-------------------|----------|
| cooked mushroom               | 4 drawer undercounter refrigerator | 41.00 Fahrenheit  |          |
| mozzarella                    | 4 drawer undercounter refrigerator | 41.00 Fahrenheit  |          |
| cooked short rib              | 2 door reach in refrigerator       | 41.00 Fahrenheit  |          |
| cooked short rib              | container in steam table           | 65.00 Fahrenheit  |          |
| shredded cheese               | 4 drawer undercounter refrigerator | 41.00 Fahrenheit  |          |
| cooked lamb shank             | 2 door reach in refrigerator       | 41.00 Fahrenheit  |          |
| quaternary ammonium sanitizer | 3 compartment sink                 | 300.00 PPM        |          |
| hot water                     | 3 compartment sink                 | 120.00 Fahrenheit |          |
| caesar dressing               | prep unit                          | 52.00 Fahrenheit  |          |
| egg spread                    | 4 drawer undercounter refrigerator | 40.00 Fahrenheit  |          |
| hot water                     | handwash sink                      | 100.00 Fahrenheit |          |
| chlorine sanitizer            | warewash machine                   | 25.00 PPM         |          |
| cooked short rib              | container in steam table           | 65.00 Fahrenheit  |          |

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## 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 **5/28/2025**. 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.

## 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:** MICHELE BEVILACQUA  
OWNER  
**Signed On:** May 14, 2025