

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 FA0201819 - ALDO'S RESTORANTE & BAR		Site Address 14109 WINCHESTER BL, LOS GATOS, CA 95030	Inspection Date 10/15/2025
Program PR0306359 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LONSBURY, BARBARA	Inspection Time 13:00 - 13:30
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By ALDO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/10/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 10/15/2025

Cited On: 10/10/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 10/15/2025

Minor Violations

Cited On: 10/10/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 10/15/2025

Cited On: 10/10/2025

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

Compliance of this violation has been verified on: 10/15/2025

Cited On: 10/15/2025

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Makeshift ventilation attached to Type 2 hood.

[CA]: Facility shall submit plans to DEH Plan Check for Type 2 hood to DEH Plan Check no later than 11/10/2025.

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

(408) 918-3400

Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at

<https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>

Measured Observations

Item	Location	Measurement	Comments
ambient temp	walk in cooler right side	38.00 Fahrenheit	
marinara sauce	walk in cooler middle	40.00 Fahrenheit	
meat sauce	prep table	144.00 Fahrenheit	cooling in ice bath
Chlorine sanitizer	dish machine at bar	50.00 PPM	
cut tomatoes	prep line cooler 2	40.00 Fahrenheit	
mortadella	prep line cooler 2	41.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection conducted on 10/10/2025 for the following violations:

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K07 - Improper hot and cold holding temperatures

K09 - Improper cooling methods

K14 - Food contact surfaces unclean and unsanitized

K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity

Specialist observations:

K07 - Improper hot and cold holding temperatures: CORRECTED

K09 - Improper cooling methods: CORRECTED

K14 - Food contact surfaces unclean and unsanitized: CORRECTED

K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity: CORRECTED (left bar cooler's ambient temp measured at 48F but unit is not being used for Potentially Hazardous Food).

Ensure plans for hand wash sinks and Type 2 hood are submitted to DEH Plan Check no later than 11/10/2025.

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

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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 **10/29/2025**. 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



Received By: Aldo Maresca
PIC
Signed On: October 15, 2025