

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 FA0202219 - LUNARDI'S SUPERMARKET #3		Site Address 720 BLOSSOM HILL RD, LOS GATOS, CA 95032		Inspection Date 01/20/2026		Placard Color & Score GREEN 76		
Program PR0302869 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name LUNARDI'S SUPERMARKETS		Inspection Time 10:25 - 13:00			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By STEVE				FSC Exempt

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification						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						
K06	Adequate handwash facilities supplied, accessible			X				
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
K48	Plan review		

OFFICIAL INSPECTION REPORT

Facility FA0202219 - LUNARDI'S SUPERMARKET #3	Site Address 720 BLOSSOM HILL RD, LOS GATOS, CA 95032	Inspection Date 01/20/2026
Program PR0302869 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name LUNARDI'S SUPERMARKETS INC	Inspection Time 10:25 - 13:00
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: The meat department hand sink on the end does not have a paper towel dispenser. [CA] Replace the missing paper towel dispenser.

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: The cutting board in the meat department has deteriorated duct tape on the side. [CA] Remove the duct tape and completely remove all pieces and residue from the tape before reusing the board. The cutting boards in the produce prep area are black with stains and deteriorated. [CA] Replace the cutting boards and discontinue using the deteriorated boards.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: The walk in milk cooler shelves have black accumulation on them. [CA] Thoroughly clean and sanitize the milk walk in shelves.

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

Inspector Observations: The dish washing sink is set up with the first compartment empty, the next one soapy water and the 3rd with clear water. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

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: There are several deteriorated and dirty wood and plastic pellets being used as shelving. [CA] Replace these with approved type shelves.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: There are reach in freezers in the back of the facility. The freezers do not lock. [C] The ice in the bags must be stored inside the facility.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: The fans in the meat department have accumulated thick dust. [CA] Clean these fans to remove all accumulation from them.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Observed digital thermometers not working several units. [CA] Repair or place thermometers in the units in order to see if they are holding food at 41 degrees F and below.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: The wiping towel bucket sanitizer tested at almost 0ppm quat. [CA] The quat must be at 200ppm. [COS] The container was empty and replaced for the automatic dispenser at the sink.

OFFICIAL INSPECTION REPORT

Facility FA0202219 - LUNARDI'S SUPERMARKET #3	Site Address 720 BLOSSOM HILL RD, LOS GATOS, CA 95032	Inspection Date 01/20/2026
Program PR0302869 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name LUNARDI'S SUPERMARKETS INC	Inspection Time 10:25 - 13:00

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed drain pipes in floor sinks. [CA] Remove the drain pipes from inside the floor sink to provide an air gap between the top of the sink and the bottom of the drain pipe.

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

Inspector Observations: The floor in the produce prep area has accumulated mildew like substance around pellets and debris behind/under equipment. [CA] Thoroughly clean the floors.

The floor sinks have accumulated debris in most all of them throughout. [CA] Clean the floor sinks.

The floor is broken near the meat department. [CA] Repair the floor.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
quat	dispenser	0.00 PPM	
cheese	display unit	35.00 Fahrenheit	
cut melon	refrigerator	38.00 Fahrenheit	
deli meat self serve	refrigerator	39.00 Fahrenheit	
water	dish sink	130.00 Fahrenheit	
sour cream	refrigerator	38.00 Fahrenheit	
bacon	refrigerator	38.00 Fahrenheit	
milk	walk in	38.00 Fahrenheit	
soup	kettle	140.00 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 **2/3/2026**. 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:

Signed On: January 20, 2026