

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 06/04/2026		Placard Color & Score GREEN 81		
Program PR0381228 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LG ITALIAN INC		Inspection Time 15:40 - 17:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MEREDITH SMITH				FSC MEREDITH SMITH 04/13/2029

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	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						
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			N
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

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, observed two bottles of alcohol contaminated with 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 containers of alcohol.

Minor Violations

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

Inspector Observations: At the pizza prep area, at the handwash station, observed a lack of paper towels in the paper towel dispenser. Observed nearby handwash station in the prep area stocked with hand soap and paper towels.

[CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.

[SA] Operator restocked handwash station with paper towels.

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

Inspector Observations: In the kitchen area, at the prep sink, in a ice bath container, measured cooked broccolini at 48F, mashed potatoes at 49F, and cooked pork at 49F. At the pizza prep area, in the prep unit, measured pesto and stracciatella at 49F.

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

[SA] Operator further submerged and added additional ice to the ice bath container to facilitate proper holding temperatures.

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

Inspector Observations: Observed several flies in the facility and an open front door.

[CA] Ensure facility is kept free of fly activity to prevent possible contamination of food.

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 prep/waerwash area, observed several pieces of cardboard slipped between the wall and the hood for the dish machine.

[CA] Discontinue use of unapproved materials and equipment. Remove cardboard and properly seal edge and area between hood and wall with sealant.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food in good condition, safe, unadulterated.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
pesto	prep unit	49.00 Fahrenheit	
tomato sauce	2 door prep unit	41.00 Fahrenheit	
cooked mushrooms	walk-in refrigerator	38.00 Fahrenheit	
cooked potatoes	ice bath	41.00 Fahrenheit	
cooked pork	prep unit (cookline)	41.00 Fahrenheit	
stracciatella	prep unit	49.00 Fahrenheit	
cooked pasta	walk-in refrigerator	38.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
cooked pork	walk-in refrigerator	40.00 Fahrenheit	
cooked broccolini, mashed potatoes, cooked pork	ice bath	49.00 Fahrenheit	Measured between 48F and 49F.
chlorine sanitizer	warewash machine (kitchen)	50.00 PPM	
prosciutto	prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	100.00 PPM	
hot water	3 compartment sink	120.00 Fahrenheit	
meatballs in marinara sauce	hot holding unit/steam table	150.00 Fahrenheit	
cooked tomatoes	prep unit (cookline)	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 **6/18/2026**. 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: MEREDITH SMITH
MANAGER
Signed On: June 04, 2026