

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 FA0202077 - THE PASTARIA & MARKET		Site Address 27 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 07/09/2025		Placard Color & Score GREEN 72		
Program PR0304964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DONNA DECANTI NOVI		Inspection Time 13:35 - 15:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By PAUL NOVI				FSC DEVON COEN 01/22/2029

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						S
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						
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	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	X	
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		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 kitchen area, on the counter-top, measured a container of garlic butter, and a container of pesto stored on the counter-top at 75F. Per operator, garlic butter and pesto stored for about 2 hours. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. [SA] Operator moved containers of garlic butter and pesto to nearby refrigeration to facilitate proper holding temperatures.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *At the pizza prep area, in the 2 door prep unit, measured a container of cooked artichokes between 80F and 90F. Per operator, artichokes prepared an hour prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated using one or more of the following methods: by adding ice; using an ice bath; separated into smaller portions; using shallow containers; and/or using rapid cooling technology.*

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: *At the bar area, in the warewash machine, measured chlorine sanitizer at 10 PPM or less. In the warewash area, measured chlorine sanitizer at 25 PPM. [CA] Ensure chlorine sanitizer in the warewash machine is provided at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

In the back prep area, at the ice machine, observed mold-like growth on the interior panel. [CA] Ensure inner panel of the ice machine is frequently cleaned and sanitized to prevent contamination of food (ice).

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *In the walk-in refrigerator, observed shellstock tags for clams missing from container. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served. [COS] Operator was able to find tags for container of clams and placed with the container in the walk-in refrigerator.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *At the warewash area, measured hot water at 109F. [CA] Ensure hot water is provided at 120F at all warewash, prep, and janitorial sinks.*

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

Inspector Observations: *In the dry storage room, observed open bags of dry food. [CA] Ensure all open bags of dry food are transferred to food grade containers and covered with a fitted lid.*

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: *At the bar area, observed the use of particle boards to lift granite counter-top off the undercounter warewash machine and the 2 door undercounter refrigerator. In the warewash area, observed the use of a wooden board to level a prep table. [CA] Ensure only approved materials and equipment are used within the facility. Approved materials and equipment shall be smooth, durable, and easily cleanable. Remove/replace particle boards and wood pieces to prevent possible harborage of vermin.*

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

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Inspector Observations: *In the dough prep area, observed gap between two different types of flooring. In the same area, observed stainless steel coving is peeling away from the wall and creating a gap. [CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin. Install an approved smooth, durable, and easily cleanable transition strip between flooring.*

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

Inspector Observations: --48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 2,153.75 . Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	2 door prep unit (pizza prep)	41.00 Fahrenheit	
garlic butter	counter-top	75.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	10.00 PPM	
live clams	walk-in refrigerator	41.00 Fahrenheit	
cooked garlic	2 door prep unit (cookline)	41.00 Fahrenheit	
raw chicken	walk-in refrigerator	41.00 Fahrenheit	
pesto	counter-top	75.00 Fahrenheit	
cream sauce	2 door prep unit (cookline)	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ricotta	2 door prep unit (pizza prep)	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (kitchen)	25.00 PPM	
cooked artichokes	2 door prep unit (pizza prep)	90.00 Fahrenheit	Measured between 80F and 90F.
shredded cheese	2 door prep unit (cookline)	41.00 Fahrenheit	
live mussels	walk-in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	109.00 Fahrenheit	

Overall Comments:

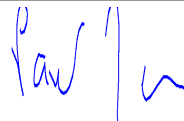
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/23/2025**. 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.

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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: PAUL NOVI
OWNER
Signed On: July 09, 2025