

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 FA0261241 - LOCANDA SORRENTO	Site Address 76 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 11/08/2024
Program PR0383063 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PIANURA FOODS	Inspection Time 11:40 - 12:20
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By ROSA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/06/2024

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

Compliance of this violation has been verified on: 11/08/2024

Cited On: 11/06/2024

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

Compliance of this violation has been verified on: 11/08/2024

Cited On: 11/06/2024

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 11/08/2024

Minor Violations

Cited On: 11/06/2024

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: 11/08/2024

Cited On: 11/06/2024

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

Compliance of this violation has been verified on: 11/08/2024

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	dish machine	50.00 PPM	
lentil soup	under counter 2	41.00 Fahrenheit	
lasagna	under counter 1	38.00 Fahrenheit	
eggplant	under counter 1	40.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection conducted on 11/06/2024 regarding the following violations:

- K06 Adequate handwash facilities supplied, accessible
- K07 Proper hot and cold holding temperatures
- K09 Proper cooling methods
- K11 Proper reheating procedures for hot holding
- K14 Food contact surfaces clean, sanitized
- K39 Thermometers provided, accurate

Specialist observations:

- K06 Adequate handwash facilities supplied, accessible: **CORRECTED**. Soap and single use towels available at all hand sink stations.
- K07 Proper hot and cold holding temperatures: **CORRECTED**.
- K09 Proper cooling methods: **CORRECTED**. Lasagna, eggplant, and lentil soup that were cooled down from last night observed in approved temperatures.

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-K11 Proper reheating procedures for hot holding: not observed final reheating temperature but marinara sauce and cheese that were reheated then transferred to warmer to be hot held was in the approved temperature range. Discussed ensuring potentially hazardous food that are reheated reach at least 165F for 15 seconds prior to hot holding at 135F.

-K14 Food contact surfaces clean, sanitized: CORRECTED. Dish machine observed dispensing 50 ppm of Chlorine.

-K39 Thermometers provided, accurate: CORRECTED Probe thermometers at prep areas and refrigeration units observed.

Discussed with manager that the health permit will be upgraded to FP14. A revised invoice will be sent via mail or email and permit owner shall be responsible for completing the payment difference by the due date that will be stated on the invoice.

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 **11/22/2024**. 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: Rosa Moore
Manager
Signed On: November 08, 2024