

**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**

<b>Facility</b> FA0278441 - ITALICO		<b>Site Address</b> 341 S CALIFORNIA AV, PALO ALTO, CA 94306		<b>Inspection Date</b> 08/05/2025	
<b>Program</b> PR0420649 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> CALLIA MANAGEMENT INC		<b>Inspection Time</b> 14:10 - 15:50
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> GIUSEPPE	<b>FSC MAICO CAMPILONGO</b> 04/19/26		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>87</b>

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		
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods	X						N
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				N
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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: In the bar area: measured final rinse temperature of dishwasher to be 120F, and chlorine to be 0ppm. The dishwasher was run a few times, and PIC stated it had been used earlier today.**

**[CA] Sanitize dishes in a final rinse temperature of 160F or with 50ppm chlorine.**

**[SA] Operators may use the rear dishwasher to wash dishes until this dishwasher is repaired.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations: Observed tuna tartare on the menu, but no consumer advisory was available.**

**[CA] If a menu offers undercooked animal product, a consumer advisory must be provided on the menu. The consumer advisory consists of BOTH:**

- 1) **"Disclosure": Clearly indicate WHICH menu items contain undercooked animal products. AND**
- 2) **"Reminder": The following statement in writing on the menu: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."**

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

**Inspector Observations: Observed approximately 5-10 flies in the kitchen areas.**

**[CA] Keep facility clear of flies.**

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: A method of measuring the final rinse temperature of the high-temperature dishwasher was not available.**

**[CA] Obtain an approved method of measuring final rinse temperatures (e.g. thermal stickers or a thermometer capable of maintaining the highest temperature reading).**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Observed a deep fryer on a prep counter in the front food prep area, not under a hood. Operators stated they obtained the fryer a few months ago.**

**[CA] Any new equipment must undergo Plan Review before installation and use. Remove equipment/do not use until written approval is obtained from Plan Check.**

**For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at [dehplanchek@deh.sccgov.org](mailto:dehplanchek@deh.sccgov.org) or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
FINAL RINSE	FRONT DISHWASHER (BAR AREA)	120.00 Fahrenheit	
CHICKEN BROTH	REAR PREP AREA	90.00 Fahrenheit	COOLING (COOKED 30 MINUTES PRIOR)
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
COOKED GREENS, COOKED OCTOPUS	REAR PREP UNIT INSERTS	40.00 Fahrenheit	
CUT GRAPE TOMATOES	FRONT PREP INSERT	36.00 Fahrenheit	
MILK	FRONT REACH-DOWN REFRIGERATOR	41.00 Fahrenheit	
CHLORINE	FRONT DISHWASHER (BAR AREA)	0.00 PPM	
FINAL RINSE	HIGH-TEMPERATURE DISHWASHER, REAR/MAIN DISHWASHING AREA	162.00 Fahrenheit	THERMAL DISC
MEATBALLS, MASHED POTATOES, EGGS, MILK, RAW MEATS	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	

## Overall Comments:

***This was the second follow-up to the 7/28/25 and 7/30/25 inspections. No evidence of rodents/droppings/cockroaches were observed today. This inspection will be billed \$298.***

***Please email remaining food handler cards to [mindy.nguyen@deh.sccgov.org](mailto:mindy.nguyen@deh.sccgov.org) by 8/7/25.***

***Due to non-functional printer, this report was emailed to the facility during the inspection.***

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 **8/19/2025**. 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:** Giuseppe Errico  
Owner

**Signed On:** August 05, 2025