

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 FA0201504 - ITALIAN DELI		Site Address 139 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 09/30/2026		Placard Color & Score YELLOW 59		
Program PR0300693 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SLOAN, TAMAR		Inspection Time 10:45 - 14:25			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By MARIBEL				FSC THOMAS LILYGREM 6/25/27

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				
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records			X	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		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		
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		
K39	Thermometers provided, accurate		X
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		X
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

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

Inspector Observations:

in reach-in display cooler closest to the register, sliced tomatoes were measured at 53.3F (Major Violation) and mayonnaise was measured at 48.0 (Minor Violation). Thermometer inside cooler was measuring ambient temperature at 48F.

Follow-up By
10/01/2026

[CA] Potentially hazardous foods in cold holding shall be held at 41F and below.

[COS] Person in charge immediately moved PHF to another cooler.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Live juvenile german cockroach in sticky monitoring trap, next to door way leading from the front service end to the back kitchen.

Follow-up By
10/01/2026

[CA] Food facility shall be kept free of vermin. Areas of the food facility containing evidence of vermin shall be cleaned and sanitized.

[COS] Sticky trap was removed, area was cleaned and sanitized.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1. Employee wearing gloves, washed gloves and continued to perform duties. Informed the employee that the gloves are only intended for one-time use.

[CA] Food handling employees shall remove soiled one-time use gloves and properly wash hands before donning a new pair of gloves.

2. Observed multiple boxes of latex gloves at facility.

[CA] The use of latex gloves is prohibited in food facilities and retail food establishments. Types of non-latex gloves that may be used in a food facility or retail food establishment include, but are not limited to, nitrile, polyethylene, and vinyl.

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

Inspector Observations:

*At both hand wash sinks, soap not available in permanent soap dispensers. *Note: Hand soap was available for use in non-permanent dispensers.*

[CA] Soap shall be available at handwash sinks in a permanent soap dispenser.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

On food assembly counter, sliced tomatoes were in a container with time control sticker in place. Per PIC, facility does not have written procedures for use of Time as Public Health Control.

[CA] Facility shall maintain written procedures for any PHF that will be under TPHC.

[COS] TPHC was printed from internal file and provided to operator.

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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

Inspector Observations:

Black mold-like growth on inside top portion of the ice machine.

[CA] Food contact surfaces shall be kept clean and sanitized.

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

Inspector Observations:

Water in automatic faucet in restroom measured at 94.6F.

[CA] Water at sink that has an automatic faucet, shall have a temperature of at least 100F but no more than 108F

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

Inspector Observations:

1. In walk-in cooler, fan covers contained debris build-up.

2. In kitchen, observed paint deteriorating on bottom of shelf falling onto exterior non-food contact surfaces of the utensils below.

[CA] Nonfood contact surfaces of the facility shall be maintained clean.

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:

The refrigeration unit closest to the cash register measured at 48F at ambient temperature and determined to be unable to maintain potentially hazardous foods at or below 41F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue the storage of PHF in this unit until repaired.

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:

Food utensils in the kitchen were being stored within 24 inches of the hand wash sink.

[CA] Food preparation utensils shall be stored in an approved manner to prevent cross contamination.

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

Inspector Observations:

Walk-in cooler did not have a thermometer available.

[CA] Thermometer shall be available in cold holding station containing potentially hazardous foods.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed gap below back screen door exceeding 1/4 an inch.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
ravioli	reach-in display cooler near the kitchen wall	38.40 Fahrenheit	
pasta	reach-in display cooler near kitchen wall	40.60 Fahrenheit	
cooked chicken cutlets	stove top	138.00 Fahrenheit	
sliced tomatoes	reach-in cooler near the register	53.30 Fahrenheit	
tuna salad	reach-in display cooler near kitchen wall	40.50 Fahrenheit	
turkey breast	walk-in cooler	41.00 Fahrenheit	
hot water	hand wash sink in the front end	110.00 Fahrenheit	
mayonaise	reach-in display cooler next to register	48.00 Fahrenheit	
ham	walk-in cooler	40.70 Fahrenheit	
cheese	walk-in cooler	40.10 Fahrenheit	
peppert jack cheese	reach-in display cooler in front of menu display	42.30 Fahrenheit	
sliced ham	reach-in display cooler in front of the menu display	39.80 Fahrenheit	
hot water	hand wash sink in the kitchen	139.00 Fahrenheit	
hot water	bathroom	94.60 Fahrenheit	automatic faucet

Overall Comments:

This was conducted as a joint inspection with Joshua L., REHS. and Ivan A. This report was typed by Ivan.

***Note: This facility has a two compartment sink for warewashing. Washing utensils in batches to properly wash, rinse, and sanitize was discussed with PIC at this time.**

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 **10/14/2026**. 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: Maribel Zamora
Supervisor
Signed On: September 30, 2026