

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 FA0207566 - AL CASTELLO RISTORANTE ITALIANO		Site Address 2083 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 06/10/2025		Placard Color & Score YELLOW 72		
Program PR0304745 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SCILLA INC		Inspection Time 12:05 - 14:15			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By RAY (M) & ARMANDO (C)				FSC Raymundo Vera 8/8/29

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		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						
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Found ONLY hand wash station at cooks line blocked by a bucket. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] Operator directed to relocate bucket away. Observed hand wash station accessible.

2. Lacking soap at the ONLY hand wash station at cooks line and warewash area. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator restocked.

3. Lacking single use paper towel at the ONLY hand wash station at cooks line. [CA] Single-use sanitary towels shall be provided in [COS] Operator restocked.

Follow-up By
06/13/2025

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

Inspector Observations: Major:

1. Measured container of tomato sauce holding at 110F at hot inserts at cooks line for less than 4 hours.

2. Measured the following PHFs holding between F 48F - 59F in 2 door reach in (middle): penne pasta & whole sausage for less than 4 hours.

3. Measured a container of hard boiled eggs holding at 54F in 2 door reach in (right) for more than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F and hot held PHFs at or above 135F. [COS] Operator directed to relocate PHFs to walk-in-cooler, reheat PHFs to 165F. Operator voluntarily discarded PHFs in trash.

Follow-up By
06/13/2025

Minor:

1. Measured the following PHFs holding between 46F - 49F in 2 door cold top/reach in (left): sliced ham, sausage and meatball.

2. Measured the following PHFs holding between 45 F - 48F in 2 door reach in (right): sliced chicken and squid. Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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

Inspector Observations: 1. Measured hot water holding between 110F - 114F for warewash/prep sink.

2. Measured water temperature holding between 94F - 98F at hand wash station located in women's restroom.

[CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F. [SA] Operator directed to rewash hand upon entering kitchen.

Follow-up By
06/13/2025

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

Inspector Observations: Found several flies and ants on wall and in prep area. [CA] Each food facility shall be free of pest such as flies and ants. Continue to provide approved pest control services.

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

Inspector Observations: Found boxes of beverages and container of food related items on stored on floor in prep room and small storage area. [CA] Food shall be stored a minimum of 6 inches off floor.

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: 1. Found 3 knives stored between wall and prep units. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

2. Found one loose CO2 tank near rack of soda boxes. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations: Found a leaking faucet at hand wash station located at cooks line. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
penne pasta	2 door reach in (middle)	48.00 Fahrenheit	between 48F - 51F, for less than 4 hours. COS-relocate
rice	walk-in	41.00 Fahrenheit	
meat ball	2 door reach in (left)	45.00 Fahrenheit	
meat	2 door cold top (middle)	39.00 Fahrenheit	
raw shrimp	2 door cold top (middle)	39.00 Fahrenheit	
sausage	2 door cold top (left)	48.00 Fahrenheit	between 48F - 49F.
warm water	handsink (cooks line, warewash & bar)	100.00 Fahrenheit	
diced tomato	2 door cold top (right)	40.00 Fahrenheit	
rigatone pasta	2 door reach in (middle)	48.00 Fahrenheit	
warm water	handsink (women's RR)	94.00 Fahrenheit	between 94F - 98F. SA- wash hands upon entering kitchen.
calamari	2 door reach in (right)	41.00 Fahrenheit	
salami	2 door reach in (left)	40.00 Fahrenheit	
tomato sauce	hot inserts	160.00 Fahrenheit	between 160F - 167F.
penne pasta	2 door cold top (middle)	41.00 Fahrenheit	
shredded cheese	2 door cold top (left)	41.00 Fahrenheit	
beverage	3 door reach in (bar)	41.00 Fahrenheit	
pepperoni	2 door cold top (left)	41.00 Fahrenheit	
hard boiled eggs	2 door reach in (right)	54.00 Fahrenheit	for more than 4 hours. COS - voluntarily discarded.
chlorine	(2x) dish machine back & bar	50.00 PPM	
bacon	2 door cold top (middle)	41.00 Fahrenheit	
pasta	1 door upright freezer	-2.30 Fahrenheit	
meat	2 door upright freezer	9.20 Fahrenheit	
meat	2 door reach in (middle)	41.00 Fahrenheit	
whole sausage	2 door reach in (middle)	51.00 Fahrenheit	between 51F - 59F for less than 4 hours. COS-relocate
sausage	2 door reach in (left)	46.00 Fahrenheit	
sliced chicken	walk-in	38.00 Fahrenheit	
squid	2 door reach in (right)	45.00 Fahrenheit	between 45F - 46F.
sausage	walk-in	39.00 Fahrenheit	
hot water	(2x) warewash - bar & back/1-comp	110.00 Fahrenheit	between 110F - 114
beverage	2 door reach in (bar)	41.00 Fahrenheit	
sliced ham	2 door cold top (left)	46.00 Fahrenheit	
tomato sauce	hot inserts	110.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F
beans	walk-in	39.00 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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 **6/24/2025**. 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: Ray Vera
Manager

Signed On: June 10, 2025