

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 FA0205995 - BERTUCELLI LA VILLA GOURMET & DE		Site Address 1319 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 10/14/2025		Placard Color & Score GREEN 88		
Program PR0300677 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BERTUCELLI, DAVE		Inspection Time 14:00 - 15:15			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By CHRIS (O), PATTY (O) & DOREEN (C)				FSC Maria Chacon 8/16/27

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						S
K07	Proper hot and cold holding temperatures			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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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		
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	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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured the following PHFs holding between 44F - 49F in display case at service line: pastrami, caprese salad, pasta, marinated mushroom and cheese for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

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

Inspector Observations: Found rodent droppings in the following areas: down stairs storage area behind stairs and at corner of dry storage area around that location. [CA] Eliminate all evidence of rodent droppings. Clean and sanitize all effected areas. Provide approved pest control services.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1. Observed a tray of canoli stored on top of a trash bin in the process of prepping. [CA] Discontinue using trash bin as a means to keep tray of food items near by, use approved tables and or shelvings. 2. Found cloth linen in direct contact with vegetables in walk-in-cooler. [CA] Discontinue using cloth linen, use approved food grade material for storage of food items. 3. Found open bulk foods in downstairs storage area. [CA] Store open bulk foods in approved NSF containers with tight fitting lids. 4. Found food/food related items stored on the floor in storage room downstairs and in walk-in-cooler. Note: Water puddle from rain is observed on the floor. [CA] Food shall be stored a minimum of 6 inches off floor.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Measured chlorine concentration reading greater than 200ppm at sani bucket near service line. [CA] Maintain chlorine concentration at 100ppm.

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: 1. Found several water puddles in the downstairs storage area. Per operator, due to rain there may be a leakage. [CA] Eliminate evidence of puddle, ensure ceiling in good repair. 2. Found some holes in wall in downstairs storage area. [CA] Seal all holes gaps and crevices to prevent the entrance and harborage of vermin. 3. Observed damage wood structure at downstairs storage area. [CA] Discontinue using woods and replace structure with material that is easily cleanable and maintain its integrity.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
beverage	3 door upright	41.00 Fahrenheit	
cheese	grab n go	41.00 Fahrenheit	
tomato sauce	counter	120.00 Fahrenheit	process of cooling with ice paddle.
pastrami	display case	44.00 Fahrenheit	
canoles filling	prep area	41.00 Fahrenheit	diligent prep
meatball	1 door warmer	150.00 Fahrenheit	
sausage	walk-in	41.00 Fahrenheit	
chlorine	sani bucket	200.00 Fahrenheit	greater than 200ppm.
dessert	1 door upright	2.80 Fahrenheit	
pasta	display case	44.00 Fahrenheit	
spinnach	cooks line	184.00 Fahrenheit	
soup	prep table	120.00 Fahrenheit	process of cooling
meatball	hot inserts	136.00 Fahrenheit	
warm water	handsink (2-comp & RR)	100.00 Fahrenheit	
cheese	walk-in	40.00 Fahrenheit	
tomato sauce	counter @ cooks line	142.00 Fahrenheit	
caprese salad	display case	46.00 Fahrenheit	between 46F - 49F
chicken bbq	hot inserts	138.00 Fahrenheit	
fruit cheesecake	1 door upright	39.00 Fahrenheit	
arancini	3 door upright	39.00 Fahrenheit	
ravioli	hot inserts	141.00 Fahrenheit	
tomato sauce	walk-in	44.00 Fahrenheit	diligent prep
hot water	(2x) 2-comp	120.00 Fahrenheit	
marinated mushrooms	display case	47.00 Fahrenheit	
pastrami	walk-in	41.00 Fahrenheit	
pasta	1 door upright freezer	3.90 Fahrenheit	
cheese	display case	46.00 Fahrenheit	
beverage	3 door upright	43.00 Fahrenheit	nonPHFs beverages
tomato sauce	hot inserts	140.00 Fahrenheit	
ambient	display case	40.00 Fahrenheit	
meats	walk-in	41.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0158123

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 **10/28/2025**. 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: Patty Bertucelli
Owner
Signed On: October 14, 2025