

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 FA0201481 - POMPEII		Site Address 100 STATE ST, LOS ALTOS, CA 94022		Inspection Date 08/20/2026		Placard Color & Score GREEN 77		
Program PR0307631 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GUTIERREZ, GABRIEL		Inspection Time 12:20 - 13:40			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By GABRIEL				FSC CARLOS VARGAS 4/14/28

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			S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		S
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							
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		
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		X
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:

Paper towels were unavailable in the restroom. No other dispensers or other means of hand drying were available in this restroom.

[CA] Single-use sanitary towels shall be provided in dispensers

[COS] The paper towel dispenser was restocked at the time of inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Not all food workers have a valid food safety manager certification or food handler card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Observed mussels and two containers of separate batches of clams in the three door upright cooler without the shellstock tags maintained in their containers. The applicable tags were maintained on the exterior door, but without additional identification of the two batches of clams.

[CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.

[COS] The PIC who previously handled the batch was able to identify which container was associated with their appropriate tags.

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

Inspector Observations: Observed house fly in kitchen.

[CA] The premises of each food facility must be maintained free of vermin

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:

Observed raw shelled eggs stored above ready to eat foods in the walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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 customer entry doors propped open.

[CA] Maintain doors closed to prevent the entrance of flies.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations:

Observed the walls and base coving below/behind the three compartment sink and preparation sinks to be damaged.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CARBONARA	COOKS LINE	175.00 Fahrenheit	FINAL COOKING TEMPERATURE
COOKED NOODLES	REACH IN COOLER AT COOKS LINE	41.00 Fahrenheit	
COOKED POTATOES	WALK IN COOLER	40.00 Fahrenheit	
CREAM SAUCE	STEAM TABLE	155.00 Fahrenheit	
MEATBALLS	STEAM TABLE	169.00 Fahrenheit	
WATER	HAND WASHING SINK	108.00 Fahrenheit	
GROUND PORK	PIZZA PREP COOLER	38.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE
WATER	THREE COMPARTMENT SINK	139.00 Fahrenheit	
SHRIMP	THREE DOOR UPRIGHT COOLER	36.00 Fahrenheit	
ARTICHOKE	THREE DOOR UPRIGHT COOLER	39.00 Fahrenheit	
OCTOPUS	COLD TOP PREP COOLER	36.00 Fahrenheit	
DICED TOMATOES	REACH IN COOLER AT COOKS LINE	40.00 Fahrenheit	
OCTOPUS	THREE DOOR UPRIGHT COOLER	40.00 Fahrenheit	
DICED TOMATOES	WALK IN COOLER	40.00 Fahrenheit	
RAW FISH	REACH IN COOLER AT COOKS LINE	39.00 Fahrenheit	
TOMATO SAUCE	PIZZA PREP COOLER	36.00 Fahrenheit	
WATER	PREPARATION SINK	142.00 Fahrenheit	
COOKED PASTA	WALK IN COOLER	40.00 Fahrenheit	
FISH	COLD TOP PREP COOLER	39.00 Fahrenheit	

Overall Comments:

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 **9/3/2026**. 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: GUTIERREZ, GABRIEL
OWNER
Signed On: August 20, 2026