

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 FA0262458 - RISTORANTE TRE MONTI	Site Address 270 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 10/05/2026
Program PR0385314 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name RISTORANTE TRE MONTI LL	Inspection Time 12:05 - 13:30
Inspected By JOSHUA LUCES	Inspection Type LIMITED INSPECTION	Consent By JADE LUONG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: CLOSURE CRITERIA:

Hot/warm water is unavailable in the facility due to the lack of gas. The maximum water temperature was measured at 76F throughout the facility. It was discussed that the renewal of services through PG&E was requested and is pending resumption of services.

[CA] Ensure hot water heater is operable and maintained in good repair at all times.

[COS] PG&E was on site at this time and able to restore gas and therefore hot water to the facility.

Minor Violations

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

Inspector Observations: Observed dead adult german cockroaches in the following locations:

- 1 on the floor below the preparation sink in the kitchen
- 1 on side of the upright cooler and freezer between the units
- 2 on the floor below the stairwell to the side of the reach in cold top unit at the hallway cooler line

No evidence of live cockroach activity was observed at this time. It was additionally discussed that pest control services are conducted via Orkin twice monthly.

[CA] Maintain the facility free of vermin. Clean and sanitize all affected surfaces.

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:

1. Observed the glass left door of the three door upright cooler to be cracked/damaged.

2. Gaskets at the three door upright cooler are damaged/torn.

3. The keg cooler at the bar is in operable.

[CA] Maintain equipment in good repair.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Restroom doors are not self closing.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

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

Follow-up By
10/06/2026

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Inspector Observations:

Observed large gap below back door.

[CA] Install a door skirt, threshold, or other means to eliminate the gap. Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

Inspector Observations:

1. Observed missing base coving tiles at the bar and warewashing area where FRP panels have been replaced.

[CA] Replace the missing base coving tiles.

2. Observed decorative tile in the restroom

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
AMBIENT	TURBO AIR COOLER	38.00 Fahrenheit	
AMBIENT	TRUE THREE DOOR UPRIGHT COOLER	41.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
AMBIENT	ARCTIC AIR COUNTER TOP COOLER	40.00 Fahrenheit	
WATER	HANDWASHING SINK	108.00 Fahrenheit	
AMBIENT	4 DOOR DRAWER COOLER	38.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
AMBIENT	ARCTIC AIR COLD TOP COOLER	37.00 Fahrenheit	
WATER	WAREWASHING HANDWASHING SINK	108.00 Fahrenheit	
WATER	4 COMPARTMENT SINK	122.00 Fahrenheit	
AMBIENT	1 DOOR UPRIGHT FREEZER	16.00 Fahrenheit	

Overall Comments:

An inspection for change of ownership was conducted on this date. A structural review was completed at this time.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: LANTERN

NEW OWNER: JOSEPH LUCKY LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,349.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/26 - 10/31/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 10/05/26**

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****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **10/19/2026**. 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: JADE LUONG
OWNER
Signed On: October 05, 2026