

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 FA0202077 - THE PASTARIA & MARKET		Site Address 27 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 11/06/2024		Placard Color & Score GREEN 81		
Program PR0304964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DONNA DECANTI NOVI		Inspection Time 11:40 - 13:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By DONNA DECANTI NOVI				FSC DEVON COEN 01/22/2029

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						S
K06	Adequate handwash facilities supplied, accessible	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						
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		
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		X
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0202077 - THE PASTARIA & MARKET	Site Address 27 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 11/06/2024
Program PR0304964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DONNA DECANTI NOVI	Inspection Time 11:40 - 13:45
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

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

Inspector Observations: Observed food handler cards missing or unavailable for review. [CA] Ensure copies of food handler cards are kept on-site and available for review.

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

Inspector Observations: In the kitchen area, at the 2 door prep unit for pizza, measured an over-stacked container cooked potatoes at 49F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Keep containers filled only to the interior fill line to facilitate proper holding temperatures.

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, 14125(b), 114141

Inspector Observations: In the warewash area, at the warewash machine, measured a lack of sanitizer. At the bar area, at the undercounter warewash machine, measured chlorine at 25 PPM. [CA] Ensure chlorine at warewash machines are provided at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.

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

Inspector Observations: At the 3 compartment sink, measured hot water between 108F and 111F. [CA] Ensure hot water is provided at all 3 compartment sinks, prep sinks, and mop sinks at 120F. Hot water shall be provided at 100F to 108F at all handwash sinks.

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

Inspector Observations: In the back dry storage area, observed fruit flies. Observed front door of the facility is left open. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food. Keep doors closed to prevent a possible entrance for vermin.

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: At the bar area, observed the use of particle boards to lift granite counter-top off the undercounter warewash machine and the 2 door undercounter refrigerator. In the warewash area, observed the use of a wooden board to level a prep table. [CA] Ensure only approved materials and equipment are used within the facility. Approved materials and equipment shall be smooth, durable, and easily cleanable. Remove/replace particle boards and wood pieces to prevent possible 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: In the dough prep area, observed gap between two different types of flooring. In the same area, observed stainless steel coving is peeling away from the wall and creating a gap. [CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin. Install an approved smooth, durable, and easily cleanable transition strip between flooring.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0202077 - THE PASTARIA & MARKET	Site Address 27 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 11/06/2024
Program PR0304964 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DONNA DECANTI NOVI	Inspection Time 11:40 - 13:45

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine	0.00 PPM	
tomato sauce	3 door prep unit	41.00 Fahrenheit	
shredded cheese	walk-in refrigerator	41.00 Fahrenheit	
cooked pasta	3 door prep unit	41.00 Fahrenheit	
white sauce	3 door prep unit	41.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	41.00 Fahrenheit	
white beans	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	25.00 PPM	
hot water	3 Compartment sink	111.00 Fahrenheit	Measured between 108F and 111F.
quaternary ammonia sanitizer	3 compartment sink	200.00 PPM	
marinara sauce	2 door prep unit	41.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
cooked potatoes	2 door prep unit	49.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw chicken	walk-in refrigerator	41.00 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 **11/20/2024**. 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: DONNA DECANTI NOVI
OWNER
Signed On: November 06, 2024