

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 FA0302946 - ZANOTTOS EXPRESS		Site Address 2290 RINGWOOD AV C, SAN JOSE, CA 95138		Inspection Date 08/05/2025		Placard Color & Score YELLOW 84		
Program PR0445210 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name XDT PROPERTIES LLC		Inspection Time 11:35 - 13:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By JERRY AND RENEE (PHONE)				FSC RENEE SANCHEZ 09/14/2029

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		
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	X						S
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						S
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					N
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		
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		
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: Observed the soap dispenser was empty at the handsink closer to the front entrance.

Follow-up By
08/12/2025

[CA] Keep soap dispenser filled at all times.

[COS] The soap dispenser was refilled.

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

Inspector Observations: Hot water at the 3-compartment sink measured 90F.

Follow-up By
08/12/2025

[CA] Provide hot water (120F) at the 3-compartment sink.

[SA] Operator adjusted the water heater and the 3-compartment sink's hot water was re-measured to be 105F.

Minor violation:

Warm/hot water at the kitchen handsinks and prep sink measured 79F.

[CA] Provide warm water (100F) at handsinks and hot water (120F) at prep sink.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	90.00 Fahrenheit	
MEATS	WALK-IN FREEZER	5.00 Fahrenheit	
HOT WATER	PREP SINK	90.00 Fahrenheit	
RICE, CHEESE, SAUCES	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
WARM WATER	HANDSINK	79.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

PIC Renee stated she had reached out to CDPH to inquire about obtaining a PFR, but they never responded. Inspector will follow up. Please forward all emails sent to CPDH to mindy.nguyen@deh.sccgov.org.

Due to technical difficulties, report was emailed to facility during inspection.

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 **8/19/2025**. 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: Renee Sanchez
Production Manager

Signed On: August 05, 2025