

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 10/02/2025		Placard Color & Score GREEN 70		
Program PR0385314 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RISTORANTE TRE MONTI LL		Inspection Time 12:35 - 14:40			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By GIOVANNI MESSINA				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
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				
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		
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	X	
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	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1) In the 3 door display cooler: raw steak, goat cheese, pancetta, and raw shell eggs measured between 60-62F. Per owner, food items were stored in unit for more than 4 hours.

2) In the 4 drawer preparation cooler: tomato meat sauce, raw shell eggs, and raw salmon measure between 51-52F. Food employee stated that all food items were stored in unit for more than 4 hours.

[CA] Potentially hazardous foods shall be held cold at 41°F or below.

[COS] All food items were VC&D.

Follow-up By
10/07/2025

Minor Violations

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

Inspector Observations: Food safety manager certificate not available for review. One employee food handler certificate is not available for review.

[CA] At least one person in the facility shall maintain a food safety manager certificate. Food handlers shall maintain a valid food handler certificate. Ensure food safety manager certificates and food handler certificates are readily available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Bar hand wash sink is inoperable. Owner stated that a work order has been placed. Water appears to be turned off.

Follow-up By
10/07/2025

[CA] Repair hand sink and maintain in good condition.

[SA] Staff was instructed to wash their hands at the first compartment of the three composition sink until hand wash sink is repaired.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Lentil soup (123F) observed cooling on counter in a deep metal container. No active cooling observed. Food employee stated that soup was removed from temperature control 30 minutes prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

[SA] Soup was placed on ice bath.

Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

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

Inspector Observations: No water available at bar hand wash sink. Water appears to be turned off.

Follow-up By
10/07/2025

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times.

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: Open bags of bulk food items in upstairs storage area.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking chlorine sanitizer test strips.

[CA] Test strips shall be provided to adequately measure the chlorine sanitizer concentration used during mechanical and manual warewashing.

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) Ambient temperature of 3 door display cooler measured 60F.

2) Ambient temperature of 4 drawer preparation cooler measured 51F.

Owner stated that work order was placed and technician will be arriving today.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair unit.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: 1) Multiple refrigeration units are lacking thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

2) Facility is lacking a metal probe thermometer to measure internal food temperatures.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Ceiling leak observed in upstairs storage area. Owner stated that the landlord is aware of the leak and will be placing a work order.

Follow-up By
10/07/2025

[CA] Repair leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Demonstration of knowledge; food manager certification.

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Measured Observations

Item	Location	Measurement	Comments
water	prep sink	120.00 Fahrenheit	
pancetta	3 door display cooler	60.00 Fahrenheit	VC&D
raw shell eggs	3 door display cooler	62.00 Fahrenheit	VC&D
raw shell eggs	4 drawer prep cooler - insert	52.00 Fahrenheit	
cured ham	3 door under counter cooler - upstairs	38.00 Fahrenheit	IR
table prep cooler	tomato sauce	39.00 Fahrenheit	
water	hand wash sinks (kitchen and warewash)	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
raw shell eggs	single door upright cooler - upstairs	38.00 Fahrenheit	IR
lentil soup	counter	123.00 Fahrenheit	improper cooling
pancetta	drawer cooler	51.00 Fahrenheit	VC&D
ambient	3 door display cooler	60.00 Fahrenheit	
tomato meat sauce	4 drawer prep cooler - insert	51.00 Fahrenheit	VC&D
raw steak	3 door display cooler	61.00 Fahrenheit	VC&D
cooked vegetables	single door prep cooler - insert	37.00 Fahrenheit	
raw salmon	drawer cooler	52.00 Fahrenheit	VC&D
ambient	4 drawer prep cooler	51.00 Fahrenheit	
water	restroom hand wash sink	100.00 Fahrenheit	

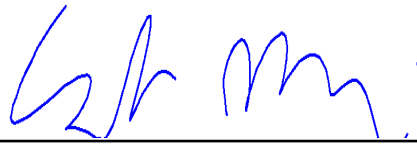
Overall Comments:

A follow up inspection will be conducted within 3 business days to verify bar hand wash sink and refrigeration units have been repaired. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$298/hr, minimum of one hour.

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 **10/16/2025**. 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: Giovanni Messina
owner

Signed On: October 02, 2025