

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 FA0201819 - ALDO'S RESTORANTE & BAR		Site Address 14109 WINCHESTER BL, LOS GATOS, CA 95030		Inspection Date 10/10/2025		Placard Color & Score YELLOW 77		
Program PR0306359 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LONSBURY, BARBARA		Inspection Time 14:00 - 15:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MISAEEL				FSC Erik F Portillo 01/30/2030

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						
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					N
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0201819 - ALDO'S RESTORANTE & BAR		Site Address 14109 WINCHESTER BL, LOS GATOS, CA 95030	Inspection Date 10/10/2025
Program PR0306359 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LONSBURY, BARBARA	Inspection Time 14:00 - 15:30
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: MAJOR:

-Multiple Potentially Hazardous Food items at prep line cooler 2 measured between 52F - 56F. Ambient temperature of unit measured at 62F. Per PIC, food items have been in the unit for approximately 4 hours prior to measurement.

-Milk and whipped cream in bar cooler left side measured at 48F and 49F. Ambient temperature of unit measured at 57F. PIC decided to discard milk and whipped cream.

MINOR:

-Cooked mushroom, sundried tomatoes, and cut tomatoes measured between 45F - 48F in right side walk in cooler. PIC stated food items were prepared and placed into the unit approximately 1 hour prior to measurement. Ambient temperature of unit measured at 48F. Most food items in unit were non-PHF's.

[CA]: Potentially Hazardous Food (PHF) shall be cold held at 41F or below at all times.

[COS/SA]: PHFs that have been out of temperature for more than 4 hours were voluntarily discarded. PHFs that have been out of temperature for less than 4 hours were relocated to other cooling units to cool down.

Follow-up By 10/15/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Marinara sauce in (3) 20 qt plastic containers measured between 50F - 55F in middle walk in cooler. PIC uncertain which container(s) were cooked yesterday or today.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

[COS]: Food items were voluntarily discarded.

Follow-up By 10/15/2025

Minor Violations

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: 1. Dish machine at bar area was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing observed.

[CA]: Dish machine shall be able to dispense 50 ppm of Chlorine sanitizer. Discontinue use of unit until it is repaired

2. At the bar area, ice for consumption is in direct contact with beverage tubes in the ice bin.

[CA]: Ensure ice is protected from possible contamination at all times.

Follow-up By 10/15/2025

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: Right walk in cooler's ambient temperature measured at 48, middle prep line cooler measured at 62F, left bar cooler measured at 57F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times. Repair/adjust/assess unit as needed.

Follow-up By 10/15/2025

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Knives stored in crevice between prep line coolers.

[CA]: Food contact surfaces shall be properly stored so it cannot result in potential contamination.

OFFICIAL INSPECTION REPORT

Facility FA0201819 - ALDO'S RESTORANTE & BAR	Site Address 14109 WINCHESTER BL, LOS GATOS, CA 95030	Inspection Date 10/10/2025
Program PR0306359 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LONSBURY, BARBARA	Inspection Time 14:00 - 15:30

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
dressing with dairy	prep line cooler 2	52.00 Fahrenheit	cut tomatoes: 55F artichoke cooked: 53F burrata: 56F pesto: 56F cooked eggplant: 54F mortadela: 54F prosciutto: 52F cooked zucchini: 54F anchovies: 54f
spaghetti	prep line cooler 3	41.00 Fahrenheit	
vegetable soup	prep line cooler 1	41.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
water	2 comp prep sink	121.00 Fahrenheit	
ambient temp	bar cooler middle	38.00 Fahrenheit	
ambient temp	bar cooler right	41.00 Fahrenheit	
raw beef	walk in cooler middle	40.00 Fahrenheit	
water	hand sink	102.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
tomato sauce	prep line cooler 1	40.00 Fahrenheit	
meatball	prpe line cooler 3	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: ALDO'S RISTORANT & BAR

NEW OWNER: MCM FOOD SERVICES

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

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 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: 11/01/2025 - 10/31/2026. 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 10/10/2025.*

**Permit condition: Permit owner shall submit plans to install hand wash stations at bar area and at ware-washing area by 11/10/2025.*

Plan check shall be contacted prior to the installation of handwash sinks.

Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>

Plan Check General and Technical Questions:

OFFICIAL INSPECTION REPORT

Facility FA0201819 - ALDO'S RESTORANTE & BAR	Site Address 14109 WINCHESTER BL, LOS GATOS, CA 95030	Inspection Date 10/10/2025
Program PR0306359 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LONSBURY, BARBARA	Inspection Time 14:00 - 15:30

Email: dehplanchek@deh.sccgov.org
(408) 918-3400

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

A follow up inspection will be conducted by 10/15/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged 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 **10/24/2025**. 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: Misael Morales Vicente
Owner
Signed On: October 10, 2025