

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 FA0261241 - LOCANDA SORRENTO		Site Address 76 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 11/06/2024		Placard Color & Score YELLOW 60		
Program PR0383063 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PIANURA FOODS		Inspection Time 10:55 - 12:35			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By DAVID				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						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				N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		X			N
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding		X		X			N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				N
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	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	X	
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		X
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

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

Inspector Observations: At the kitchen prep area stored in insufficient ice bath, cheese measured at 50F, tomato sauce measured at 46F. Chef stated food items were stored in the ice bath approximately 30 minutes prior to measurement.

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

[COS]: More ice and water were placed in the ice bath to rapidly cool down food.

Follow-up By
11/08/2024

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

Inspector Observations: 1. In the 3 door under counter cooler unit, lasagna and eggplant measured between 44F - 48F and were stored in containers completely secured with saran wraps and stacked directly on top of each other. Chef and manager stated food items were cooked last night, covered, then placed in the unit to cool down.

2. In the reach in unit, marinara sauce measured at 46F and lentil soup measured at 48F and were stored in deep containers completely secured with a lid. Manager stated food items were cooked last night then placed in the unit to cool down.

[CA]: Potentially Hazardous Foods (PHFs) 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]: PHFs were voluntarily discarded.

Follow-up By
11/08/2024

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: In the warmer, Marinara sauce measured at 46F and gorgonzola cheese measured at 48F. Per Chef, food items were placed in the warmer to reheat approximately less than 1 hour prior to measurement.

[CA]: Potentially Hazardous Foods shall be properly reheated in a cooking unit to at least 165F for 15 seconds prior to placing in a warmer for hot holding at 135F. Discontinue reheating food in warmer.

[COS]: PHFs were reheated to at least 165F during inspection.

Follow-up By
11/08/2024

Minor Violations

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

Inspector Observations: 1. Food safety manager certificate not provided.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

2. Food handler training not provided.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times

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

Inspector Observations: At the bar hand sink station, no soap and single use towels were provided. Another nearby hand sink station with soap and single use towel available.

[CA]: Hand sink stations shall always be provided with soap and single use towels.

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

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Inspector Observations: 1. Both dish machines were dispensing 0 ppm of Chlorine sanitizer. No active ware-washing/sanitizing observed. 3 compartment sink with 200 ppm of Quat sanitizer observed.
[CA]: Dish machines shall be able to dispense 50 ppm of Chlorine sanitizer when ware-washing. Discontinue use of dish machines until it is able to dispense at least 50 ppm of Chlorine sanitizer. Discussed proper manual ware-washing with manager. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Follow-up By
11/08/2024

2. Washed and wet utensils and equipment stacked on top of each other.
[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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 Hand sink at the cook line, cold water valve was turned off.
[CA]: Hand sink stations shall always have warm water of at least 100F and cold water.
[COS]: Cold water valve was turned on.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: 1. Frozen squid and shrimp improperly thawing in stagnant water at prep sink.
2. Frozen ravioli improperly thawing on top of the prep line cooler.
[CA]: Frozen food shall be thawed using the following approved methods:
-Under refrigeration that maintain the food temperature at 41F or below.
-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.
-In microwave oven as long as it is cooked immediately.
-As part of the cooking process
[COS]: Frozen squid was placed under running cool water. Frozen ravioli and shrimp relocated to cooling units.

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

Inspector Observations: 1. Missing probe thermometer.
[CA]: Provide a probe thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas.

Follow-up By
11/08/2024

2. Missing thermometers in cooling units.
[CA]: Provide thermometers that are located to measure air temperature in the warmest part of the refrigeration unit. If permanently affixed temperature reading device is used, ensure it is properly working and easily viewed.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.
Needs Improvement - Proper cooling methods.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Food contact surfaces clean, sanitized.
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
mozzarella cheese	3 door under counter near ice machine	41.00 Fahrenheit	
truffle sauce with mayonnaise, octopus	prep line cooler	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
tomato sauce for bruschetta	3 door under counter near ice machine	41.00 Fahrenheit	
water	hand sink bar	100.00 Fahrenheit	
raw shrimp, pasta	3 door under counter 2	40.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
octopus	reach in	41.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
water	hand sink kitchen	100.00 Fahrenheit	
raw shell eggs	2 door reach in	41.00 Fahrenheit	

Overall Comments:

Discussed with manager that violations with comply by date shall be corrected by 11/8/2024. Continued non-compliance will result in subsequent follow-up inspections charged at \$298 per hour.

Per Manager, facility cools down multiple food items such as marinara sauce, lentil soup, minestrone soup, lasagna, and egg plant dishes. Specialist discussed with manager potentially upgrading facility permit to FP14.

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: Rosa Moore
Manager
Signed On: November 06, 2024