

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 FA0265915 - ENOTECA LA STORIA		Site Address 414-416 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 06/10/2025		Placard Color & Score YELLOW 67		
Program PR0392721 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CANNISTRACI, JOSEPH		Inspection Time 12:15 - 14:05			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ALEX				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				
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						S
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		
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				N
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	X	
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		
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		X
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:

At the front line drawer coolers, multiple Potentially Hazardous Food (PHFs) measured between 45F - 50F. Per Staff, all items have been in the unit since yesterday. Ambient temperature of unit measured at 47F.

Follow-up By 06/12/2025

MINOR:

At the prep line cooler, cut tomatoes measured at 47F and pico de gallo measured at 49F. Per Staff, items have been in the unit for less than 1 hour.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[COS]: PHFs that measured greater than 41F for more than 4 hours were voluntarily discarded. Cut tomatoes and pico de gallo were relocated to cool down.

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

Inspector Observations: *REPEAT VIOLATION*

1. Maximum water temperature at bar 3 comp sink measured at 73F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[SA]: Facility has another 3 comp sink at the back for ware-washing.

Follow-up By 06/12/2025

2. Maximum water temperature at prep sink measured at 100F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

1. No proof of a valid food safety manager certification on site at the time of the inspection.

[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 card not observed on site at the time of inspection.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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. Washed and wet containers stacked on top of each other at ware-wash area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking

2. Brown/black buildup on the interior of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

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Inspector Observations: 1. Facility's HACCP Plan indicates ROP storage for raw beef, raw chicken, and vegetables but frozen prosciutto in ROP packaging is observed in undercounter freezer. Per Staff, prosciutto was packaged 1 day ago.

[CA]: The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method. A food facility is not required to have a HACCP plan if the food facility uses a reduced-oxygen packaging method to package potentially hazardous food that always complies with the following standards with respect to packaging the food:

- (1) The food is labeled with the production time and date,**
 - (2) the food is held at 41°F or lower during refrigerated storage, and**
 - (3) the food is removed from its package in the food facility within 48 hours after packaging. [§ 1140573.1(d)]**
- [COS]: Prosciutto was removed from packaging.**

2. Chicken in ROP packaging at the front line drawer coolers were not properly labeled according to HACCP Plan.

[CA]: Food items in ROP packaging shall be labeled according to HACCP Plan.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Open bags of dry food stored at dry storage area.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

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: Missing testing method for high temp under counter dish machine and under counter dish machine (Chlorine).

[CA]: Provide testing methods (for ex: temperature labels, temperature disc, test strips) for testing sanitizer.

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: Drawer coolers at the front's ambient temperature measured at 47F. Gaskets on some drawer coolers in disrepair.

[CA]: Assess/repair unit as needed. Discontinue use of unit for PHFs until it is able to properly cold hold PHFs at 41F or below. Repair/replace gaskets.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility is operating without a valid health permit.

[CA]: Facility shall not operate without a valid health permit. 48 hour notice issued to pay for outstanding health permit fees.

Follow-up By
06/12/2025

Performance-Based Inspection Questions

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink at the back	120.00 Fahrenheit	
high temp sanitizer	dish machine at bar	162.00 Fahrenheit	
salami	under counter cooler back 2	41.00 Fahrenheit	
cheese	prep line cooler	41.00 Fahrenheit	
water	hand sink front	100.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
ambient temp	1 door reach in	23.00 Fahrenheit	
meatball	warmer	139.00 Fahrenheit	
lasagna	under counter cooler back	38.00 Fahrenheit	
prosciutto	under counter cooler back 2	40.00 Fahrenheit	
raw shrimp	2 door reachin	40.00 Fahrenheit	
cut tomatoes	drawer cooler	45.00 Fahrenheit	tuna: 49F chicken in ROP: 48F burrata cups: 50F
mortadela	under counter cooler back	40.00 Fahrenheit	
grilled onion	prep line cooler	40.00 Fahrenheit	
half and half	2 door under counter	38.00 Fahrenheit	
marinara	warmer	138.00 Fahrenheit	

Overall Comments:

48 HOUR NOTICE—

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1,383.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

notes:

-A follow up inspection will be conducted by 06/12/2025 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
-facility has a HACCP plan for sous vide and ROP packaging. Specialist to conduct further evaluation regarding permit category. Specialist shall follow up with Permit Owner after further evaluation.

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 **6/24/2025**. 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.

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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: Alex Muchamuel
Front of the House Manager

Signed On: June 10, 2025