

# 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

<b>Facility</b> FA0258299 - RISTORANTE DA MARIA		<b>Site Address</b> 2707 UNION AV, SAN JOSE, CA 95124		<b>Inspection Date</b> 05/30/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>81</b> </div>		
<b>Program</b> PR0378180 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> UNION AVE GROUP, INC		<b>Inspection Time</b> 13:20 - 14:55			
<b>Inspected By</b> HELEN DINH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> GEORGE (O) & GUSTAVO (C)				<b>FSC</b> Raymon Kirk 10/5/26

  

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						
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						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						
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		
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	X	
K39	Thermometers provided, accurate		
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	X	
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: Major:**

1. Measured container of cream alfredo holding at 51F on counter near cooks line.
  2. Measured container of penne & rigatoni pasta holding between 71F - 73F on counter top.
  3. Measured the following holding between 52F - 57F in 1 door upright: black beans and diced sausage.
- Per operator, PHFs placed there for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F and/or hot held at or above 135F. [COS] Operator directed to relocate PHFs.

### Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Found flies near warewash/prep sink area and dry storage room. [CA] Each food facility shall be free of pest. Provide approved pest control services.**

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

**Inspector Observations: Found boxes of food stored on floor in walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off floor.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Found filters/hood parts at mechanical exhaust with grease over flow. Observed grease dripping down hood. [CA] Provide cleaning of filters and hood itself as often as needed.**

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: 1. Found missing cold water knob at warewash sink. Observed cold water knob turned on by using a wrench. [CA] Provide cold water knob.**  
**2. Found cold water knob difficult to turn on in back area near mop sink. [CA] Ensure water knob is easily able to turn on and or off.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Found 3 loose CO2 tanks in dry storage room. [CA] Secure CO2 tank to rigid structure to prevent any accidental discharge.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
sliced tomato	3 door cold top	41.00 Fahrenheit	
sausage	1 door upright	64.00 Fahrenheit	process of cooling
tomato sauce	2 insert warmer	188.00 Fahrenheit	
fettuccine pasta	3 door reach in	41.00 Fahrenheit	
regatoni pasta	counter	71.00 Fahrenheit	for less than 4 hours. COS-relocate
sliced sausage	1 door upright	52.00 Fahrenheit	for less than 4 hours. COS-relocate
sliced cheese	1 door upright	41.00 Fahrenheit	
tomato sauce	3 insert warmer @ cooks line	151.00 Fahrenheit	
meat ball	3 insert warmer @ cooks line	138.00 Fahrenheit	
shredded cheese	3 door cold top	41.00 Fahrenheit	
black beans	1 door upright	67.00 Fahrenheit	for less than 4 hours. COS -relocate
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced tomato	counter	54.00 Fahrenheit	diligent prep
tiramisu	2 door upright	54.00 Fahrenheit	process of cooling
bacon	1 door upright	62.00 Fahrenheit	process of cooling
pasta	walk-in	41.00 Fahrenheit	
sliced tomato	walk-in	41.00 Fahrenheit	
cream alfredo	counter @ cooks line	51.00 Fahrenheit	for less than 4 hours. COS-relocate
chlorine	dish machine	50.00 PPM	
sliced ham	3 door cold top	40.00 Fahrenheit	
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
pepperoni	3 door cold top	41.00 Fahrenheit	
penne pasta	counter	73.00 Fahrenheit	for less than 4 hours. COS-relocate
chicken	2 door upright freezer	31.00 Fahrenheit	
vegetable soup	2 insert warmer	180.00 Fahrenheit	
ground meat	counter @ cooks line	41.00 Fahrenheit	
potatoes	1 door upright	84.00 Fahrenheit	process of cooling
beverage	1 door upright	36.00 Fahrenheit	

## Overall Comments:

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 **6/13/2025**. 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: George Keshek  
Owner

Signed On: May 30, 2025