

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 FA0283545 - IL FORNAIO CUCINA ITALIA		Site Address 2752 AUGUSTINE DR, SANTA CLARA, CA 95054		Inspection Date 01/20/2026		Placard Color & Score GREEN 88		
Program PR0425329 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name IL FORNAIO (AMERICA) LLC		Inspection Time 12:10 - 14:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By DIEGO BASCONCELLO				FSC Diego Basconcello 11/08/2027

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				
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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	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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Middle left prep cooler(Grill prep cooler) measured to have:

- Cooked Chicken thighs at 43F
- Raw beef steaks at 43F
- Raw Chicken breasts at 44F
- Raw salmon at 43F
- Raw beef at 44F

All PHFs out of temperature observed to be on the right hand side reach in drawers of cooler. PHFs in prep cooler inserts and left side drawers of cooler measured to be 41F or below(see measured observations).

[CA] Keep PHFs at 41F and below for cold holding.

[COS] After keeping cooler closed for 45 minutes cooler measured to have:

- Raw chicken breast at 41F
- Raw salmon at 42F
- Raw beef at 42F
- Cooked chicken at 41F

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: Upright dishwasher measured to have chlorine at 25ppm.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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: Bowl of citrus fruits observed to be stored on bar where customers are seated. Citrus observed to be used for garnishes at the bar. [CA] Ensure food displayed is protected from cross contamination. Ensure food is either behind sneeze guard, inside a container with a lid, or behind a counter.

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: Clean strainers for bar observed to be hung on splash guard for dump sink. [CA] Store utensils away from splash guard compartment and other sources of contamination. [COS] Strainers were moved to separate containers.

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: Leak observed under handwash sink by warewashing area. [CA] Repair leak and maintain in good repair.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Raw beef steak	Middle left cookline prep cooler	43.00 Fahrenheit	
Soft cheese	Right most cooking prep cooler	39.00 Fahrenheit	
Cooked chicken thigh	Middle left cookline prep cooler	43.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cooked lasagna	Walk in cooler	38.00 Fahrenheit	
Vodka sauce	Left most cookline prep cooler	39.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Milk	Bar 2 door under counter cooler at the end	40.00 Fahrenheit	
Chlorine	Under the counter dishwahser	50.00 Fahrenheit	
Cheese	1 door upright cooler by warewashing area	41.00 Fahrenheit	
Tiramius	2 door cooler in kitchen area	39.00 Fahrenheit	
Raw beef	Middle right cookline prep cooler	44.00 Fahrenheit	
Chlorine	upright dishwahser	25.00 Fahrenheit	
Cooked Chicken	off of grill	184.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked rigatoni	Cooling rack by cookine	63.00 Fahrenheit	Per operator pasta was cooked about 1 hour and 20 minutes prior and will be placed in blast chiller within the next hour to cool to 41F
Cooked pasta	Walk in cooler	38.00 Fahrenheit	
Cooked potoates	Middle left cookline prep cooler(Left side drawers)	39.00 Fahrenheit	
Soft cheese	Middle right cookline prep cooler (insert)	41.00 Fahrenheit	
Cooked peaches	Right most cooking prep cooler	39.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Cooked mushrooms	Middle right cookline prep cooler (insert)	41.00 Fahrenheit	
Cooked rigatoni	2 door under counter cooler by end of cookline	40.00 Fahrenheit	
Cooked pasta	Left most cookline prep cooler	39.00 Fahrenheit	
Squid	Drawers by fryer	40.00 Fahrenheit	
Cooked meat sauce	Walk in cooler	39.00 Fahrenheit	
Gnoochi	2 door under counter cooler by end of cookline	38.00 Fahrenheit	
Raw salmon	Middle left cookline prep cooler	43.00 Fahrenheit	
Milk	1 door upright cooler by warewashing area	42.00 Fahrenheit	
Raw chicken breast	Middle left cookline prep cooler	44.00 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 **2/3/2026**. 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: Diego Basconcello
Executive Chef

Signed On: January 20, 2026