

# 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 FA0212957 - FLORENTINE/TRATTORIA	Site Address 14510 BIG BASIN WY, SARATOGA, CA 95070	Inspection Date 11/03/2023
Program PR0302622 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FLORENTINE RESTAURANT	Inspection Time 10:35 - 11:35
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By RAFFAELE FIORENZA

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 11/02/2023

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 11/03/2023**

Cited On: 11/02/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 11/03/2023**

Cited On: 11/02/2023

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Compliance of this violation has been verified on: 11/03/2023**

Cited On: 11/02/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 11/03/2023**

#### Minor Violations

Cited On: 11/02/2023

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 11/03/2023**

Cited On: 11/02/2023

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Compliance of this violation has been verified on: 11/03/2023**

#### Measured Observations

N/A

#### Overall Comments:

*Follow-up inspection for closure due to vermin.*

*The following violations was corrected:*

**K07M - Inadequate handwash stations**

**- Observed handwash stations supplied with hand soap and paper towels.**

**K13M - Food adulterated and contaminated**

**- No food adulteration or contamination observed during time of inspection.**

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**K16M - Unverifiable source of shellfish, compliance with shellstock tags**

- Observed shellstock tags are available for all shellstock in the facility.

**K23M - Cockroach activity**

- Observed FRP panels in the kitchen area and warewash area have been sealed. Observed bottom panels underneath the warewash machine are still in repairs. No activity observed in the area.

- In the cracks and crevices of the wooden panels by the front bar/front counter, observed dead cockroach bodies.

- In the bar area, observed cracks and crevices behind the left side of the bar and around the wooden cabinets.

- Continue to seal all cracks and crevices to prevent harborage. Clean and sanitize all areas with activity.

- No live activity was observed within the facility. Continue to clean and maintain facility to prevent harborage.

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 **11/17/2023**. 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: RAFFAELE FIORENZA  
OWNER  
Signed On: November 03, 2023