

# 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> FA0208620 - IL FORNAIO-MARKET		<b>Site Address</b> 302 S MARKET ST, SAN JOSE, CA 95113		<b>Inspection Date</b> 06/02/2026	
<b>Program</b> PR0305556 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> IL FORNAIO (AMERICA) LLC		<b>Inspection Time</b> 16:55 - 18:30
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CHEF JESUS	<b>FSC</b> Jesus Quirino Bernal 04/16/2029		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>85</b>

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X		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		
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		X
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

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

**Inspector Observations:**

**Potentially Hazardous Foods (cream based sauce and soup) in the walk in cooler measured between 80-100F at 5 pm. Per chef, they had been cooling since 1:11 pm with the time stamped sticker.**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**[COS] Items were discarded. See VC&D report.**

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:**

**Repeat Violation: The customer restroom handwash stations lack hot water.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.**

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:**

**Raw beef was found stored above ice cream in the undercounter cooler at the salad prep area.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations:**

**The FRP near the cookline at the salad prep area is detaching from the wall.**

**[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Lasagna	Undercounter Cooler	39.00 Fahrenheit	
Beef	Drawer Cooler	40.00 Fahrenheit	
Diced Tomatoes	Prep Cooler - Top	41.00 Fahrenheit	
Salmon	Final Cook	149.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	50.00 PPM	
Minestrone Soup	Steam Table	155.00 Fahrenheit	
Cream Based Sauce	Walk in Cooler	100.00 Fahrenheit	Cooling - 4 Hours, VC&D.
Meatballs	Steam Table	145.00 Fahrenheit	
Watermelon	Prep Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Upright Conveyer Dishwasher	50.00 PPM	
Oysters	Walk in Cooler - On Ice	36.00 Fahrenheit	
Bolognese	Walk in Cooler	38.00 Fahrenheit	
Ice Cream	Undercounter Freezer	6.00 Fahrenheit	IR
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Mashed Potatoes	Steam Table	150.00 Fahrenheit	

## Overall Comments:

**Note:**

**- Facility has a downstairs basement with the following items:**

**\* large caged room to store liquor**

**\* a janitorial sink with separate faucets for hot and cold water affixed with a soap dispenser and paper towel dispenser (not in use)**

**\* a walk in cooler for prepackaged alcoholic beverages (used by this facility)**

**\* a second walk in cooler with an internal walk in freezer ( Per PIC the hotel uses the cooler to store whole fruits for self service at front desk)**

**\* a red quarry tiled room with a single basin sink with two integral drainboards, a handwash sink, and a floor sink. (room is unused, has a service window to hotel employee break room)**

**\* staff restrooms and customer restrooms are also in the basement. (hotel maintains the restrooms)**

**This basement area will require a separate environmental health permit. A FP06 or FP29 permit may be applicable, however, further evaluation is required.**

**- Facility has a bar at the banquet room across the hallway from the restaurant in the hotel. The bar is equipped with the following items:**

**\* 2x handwash sinks built into wells**

**\* A sink at the back counter**

**\* An undercounter dishwasher**

**\* A 2 door undercounter cooler**

**\* A floor drain**

**Per manager, the bar is only used for banquets. A separate permit will be required to be issued for the bar.**

**- There is an upstairs pantry room with a coffee machine and handwash sink.**

**A separate permit will be required to be issued for the pantry room.**

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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 **6/16/2026**. 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.

## 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



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**Received By:** Sergio  
General Manager

**Signed On:** June 02, 2026