

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 FA0255475 - MAGGIANO'S LITTLE ITALY		Site Address 3055 OLIN AV 1000, SAN JOSE, CA 95128		Inspection Date 10/31/2024		Placard Color & Score GREEN 94		
Program PR0373081 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BRINKER RESTAURANT COF		Inspection Time 13:20 - 15:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ROBERT SANCHEZ				FSC ROBERT SANCHEZ 7/11/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						S

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		
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		
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	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	X	

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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

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: Lack testing for high heat dishwasher.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Small bar dishwasher sanitizer level is at 200ppm.

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

High heat dishwasher reached at 150F.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

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: Hand washing sink faucet leaking in the front bar area.

[CA] Repair or fix leakage.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Expired permit was posted.

[CA] The valid health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
TRIMASU	REFRIGERATION	40.00 Fahrenheit	
CESAR SALD DRESSING	COLD HOLDING	40.00 Fahrenheit	
CHICKEN	COLD HOLSING	38.00 Fahrenheit	
HOT WATER	3-COMP SINK KITCHEN	120.00 Fahrenheit	
MARINATA SAUCE	HOT HOLDING	162.00 Fahrenheit	
SHRIMPS	COLD HOLING	38.00 Fahrenheit	
MARINATA SAUCE	COOLING	50.00 Fahrenheit	3 HOURS COOLING
HOT WATER	BAR SINK	120.00 Fahrenheit	
GARLIC IN OIL	COLD HOLDING	40.00 Fahrenheit	
STEAK	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
MARINATA SAUCE WITH SAUSAGES	HOT HOLDING	152.00 Fahrenheit	
DRINKS	REFRIGERATION BAR	40.00 Fahrenheit	
SANITIZER	SMALL BAR DISHWASHER	50.00 PPM	
PASTA	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
STRAWBERRIES	COLD HOLDING	40.00 Fahrenheit	
CHICKEN SOUP	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	CONVER BELT DISHWASHER	150.00 Fahrenheit	
HOT WATER	CABINET DISHWASHER	168.00 Fahrenheit	
TOMATOES	COLD HOLDING	40.00 Fahrenheit	
FISH	WALK IN COOLER	40.00 Fahrenheit	
STUFFED MUSHROOMS	REFRIGERAN	40.00 Fahrenheit	
HOT WATER	HANDWASHING BAR	100.00 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 **11/14/2024**. 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: ROBERT SANCHEZ
CHEF
Signed On: October 31, 2024