

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 07/22/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 74 </div>		
Program PR0302622 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FLORENTINE RESTAURANT		Inspection Time 12:35 - 14:35			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By RAFFAELE FIORENZA				FSC Not Available

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				N
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				
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0212957 - FLORENTINE/TRATTORIA		Site Address 14510 BIG BASIN WY, SARATOGA, CA 95070	Inspection Date 07/22/2025
Program PR0302622 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name FLORENTINE RESTAURANT GROUP	Inspection Time 12:35 - 14:35
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: *In the kitchen area, on the counter-top, in an ice bath, measured containers of sliced cheese, shredded cheese, cooked rotini pasta, cooked macaroni pasta, chicken stock, and cooked vegetables between 50F and 85F. Per operator, sliced cheese, shredded cheese, cooked rotini pasta, cooked macaroni pasta stored from 11:00am, and chicken stock and cooked vegetables stored from 12:00pm.*

[CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.

[SA] Operator to serve sliced cheese, shredded cheese, cooked rotini pasta, and cooked macaroni pasta by 3:00pm, for a total of 4 hours from when removed from temperature control or discard. Operator to serve cooked vegetables by 4:00pm, for a total of 4 hours from when removed from temperature control or discard. Operator placed container of chicken stock into an ice bath to facilitate proper holding temperatures.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food safety manager's certificate was unavailable for review. [CA] Ensure a valid food safety manager's certificate is obtained and available for review. All other employees that handle food shall obtain food handler cards.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed paper towels stored outside of paper towel dispenser at the handwash stations in the kitchen and bar areas. Observed paper towel dispensers are non-functioning.*

[CA] Ensure paper towels are provided in the dispenser at the handwash station to allow for proper handwashing.

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: *At the bar area, in the soda gun nozzle, observed mold-like growth/accumulation. Observed accumulation of debris in the soda gun holder.*

[CA] Ensure soda gun nozzle and holder are frequently cleaned and sanitized to prevent possible contamination.

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

Inspector Observations: *Observed fruit flies in the facility.*

[CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.

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

Inspector Observations: *In the back prep area, observed an open bag of flour on the storage rack. In the dry storage room, observed open bags of dry food including pasta and bread crumbs. In the same area, observed uncovered food grade containers with dry food.*

[CA] Ensure all open bags of dry food are transferred to food grade containers and covered with a fitted lid.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *In the back walk-in refrigerator, observed flooring lined with cardboard. [CA] Discontinue use of cardboard to line flooring to prevent possible harborage of vermin.*

OFFICIAL INSPECTION REPORT

Facility FA0212957 - FLORENTINE/TRATTORIA	Site Address 14510 BIG BASIN WY, SARATOGA, CA 95070	Inspection Date 07/22/2025
Program PR0302622 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FLORENTINE RESTAURANT GROUP	Inspection Time 12:35 - 14:35

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

Inspector Observations: *In the kitchen area, below the warewash machine, observed gaps between the walls/flooring where cove base tiles are missing. [CA] Ensure the gap between walls/flooring is properly sealed and approved cove base tiles are installed.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

N/A

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 **8/5/2025**. 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: RAFFAELE FIORENZA
OWNER
Signed On: July 22, 2025