

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 FA0258299 - RISTORANTE DA MARIA		Site Address 2707 UNION AV, SAN JOSE, CA 95124		Inspection Date 11/15/2023	
Program PR0378180 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name UNION AVE GROUP, INC		Inspection Time 13:00 - 14:30
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By GEORGE (O)	FSC Raymond Kirk 10/5/26	

Placard Color & Score
RED
86

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						
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		
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					N

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		
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	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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0258299 - RISTORANTE DA MARIA	Site Address 2707 UNION AV, SAN JOSE, CA 95124	Inspection Date 11/15/2023
Program PR0378180 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name UNION AVE GROUP, INC	Inspection Time 13:00 - 14:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Major: Found LIVE cockroaches in the following areas: under warewash sink and above water heater pipe line connecting to wall. Note: Found LIVE cockroaches caught in sticky traps in the following area: left of dish machine, under hand wash sink near water heater and under shelf near walk-in-cooler. [CA] Eliminate all evidence of LIVE cockroaches. Clean and sanitize all effected areas. Continue to provide approved pest control services.

Follow-up By
11/20/2023

Minor: Found signs of vermin droppings on wall near water heater and pipe lines in back prep area. [CA] Clean and sanitize all effected areas. Continue to provide approved pest control services.

Minor Violations

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: Found rusted hand wash sink nozzle at hand wash sink in prep area. [CA] Replaced hand wash sink nozzle when no longer applicable.

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: Found leaking spray nozzle at warewash sink when water is off. [CA] Secure leak.

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

Inspector Observations: Observed holes in wall near back prep area. [CA] Seal all gaps, holes and crevices to prevent entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
pepperoni	3 door cold top	41.00 Fahrenheit	
meats	walk-in-cooler	41.00 Fahrenheit	
canoli	1 door upright	41.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
sliced tomato	3 door cold top	39.00 Fahrenheit	
ambient	2 door upright	41.00 Fahrenheit	
warm water	handsink (front & RR)	100.00 Fahrenheit	
shrimp	3 door reach in	39.00 Fahrenheit	
meat ball	walk-in-cooler	41.00 Fahrenheit	
shredded cheese	3 door cold top	40.00 Fahrenheit	

Overall Comments:

****Facility is hereby closed due to LIVE infestation cockroaches. Once the violation warranting the closure has been corrected, contact environmental health specialist Helen Dinh at 408/918-2920 or the main office at 408/918-3400 for a follow up inspection.****

*****Facility shall cease and desist all sales.*****

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$290/hr during business hours and \$629/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

OFFICIAL INSPECTION REPORT

Facility FA0258299 - RISTORANTE DA MARIA	Site Address 2707 UNION AV, SAN JOSE, CA 95124	Inspection Date 11/15/2023
Program PR0378180 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name UNION AVE GROUP, INC	Inspection Time 13:00 - 14:30

Consulted with Mojgan Kazami.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/29/2023**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: George (O)
Owner
Signed On: November 15, 2023