

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 03/10/2026
Program PR0302622 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name FLORENTINE RESTAURANT	Inspection Time 15:30 - 16:30
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By ELENA FIORENZA	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

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

Inspector Observations: In the kitchen area, at the handwash station, observed a lack of hand soap and paper towels. At the bar area, observed a lack of paper towels.

[CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.

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

Inspector Observations: Observed vermin in the following areas:

- At the right end of the bar area, in a crevice above the wine storage rack.
- On the ground below the 2 compartment sink at the bar area, and in the crevice to the right of the sink along the bar top area.
- In a half circular wall crevice below the 3 compartment sink.
- In a crevice on the edges of the pass-through between the espresso machine and the kitchen prep area.
- Underneath the prep table where the compressor for the insert prep unit is installed.
- In the green basket used to prop up the prep table where the compressor the the insert prep unit is installed.
- On the right edge of the warewash station, in crevices along the wall and the electrical conduits.
- Along the stainless steel panel below the warewash machine.

Supervisor Notified: Calvin Hee

Notification: The person in charge during inspection, [Name], has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

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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 **3/24/2026**. 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.

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: ELENA FIORENZA
OWNER

Signed On: March 10, 2026