

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

- No Consent By



OFFICIAL INSPECTION REPORT

Facility FA0283545 - IL FORNAIO CUCINA ITALIA		Site Address 2752 AUGUSTINE DR, SANTA CLARA, CA 95054		Inspection Date 03/18/2025		Placard Color & Score GREEN 81		
Program PR0425329 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name IL FORNAIO (AMERICA) LLC		Inspection Time 14:00 - 16:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By				FSC Nooria Moradi 03/06/2026

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						
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						
K07	Proper hot and cold holding temperatures		X		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						

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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Tomato sauce measured to be 112F. Tomato sauce was on top of hot holding griddle. Griddle surface measured to be at 176F and other items on griddle surface measured to be 166F.*
[CA] *Maintain PHF at 135 or above for hot holding.*
[COS] *Pasta sauce was reheated to 165F on stove top prior to returning to griddle.*

Minor Violations

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

Inspector Observations: *A few food handler cards observed to be expired.*
[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Roasted potatoes observed in large plastic tub with another bin stacked ontop. Potatoes measured to be 55F; per operator potatoes were made about 3 hours prior.*
[CA] *Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Keep containers uncovered and unstacked for effective cooling.*

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: *Bar dishwasher measured to have 25ppm chlorine.*
[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Filters in front cookline ventilation hood observed to have some gaps.*
[CA] *Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Tomato sauce	Pasta station prep cooler	41.00 Fahrenheit	
Cooked spaghetti	Walk in cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Ricotta	cookline under the counter cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
roasted chicken	Walk in cooler	39.00 Fahrenheit	
Calamari	Fryer drawer cooler	47.00 Fahrenheit	Per operator calamari was recently prepped and rinsed prior to portioning and placing into cooler
Roasted potatoes	Walk in cooler	55.00 Fahrenheit	
Cooked fusili	Pasta station prep cooler	40.00 Fahrenheit	
Milk	Bar under the counter cooler	42.00 Fahrenheit	
Raw sausage	Pizza prep cooler	38.00 Fahrenheit	
Tomato sauce on the stove	Stove top warmer	112.00 Fahrenheit	Per employee tomato sauce had just been placed there
Chlorine	bar dishwasher	25.00 Fahrenheit	
Fresh mozzarella	Pizza prep cooler	38.00 Fahrenheit	
Steak	Middler prep cooler	40.00 Fahrenheit	
Tiramisu	Back area under the counter cooler	39.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Meat sauce	Pasta station prep cooler	41.00 Fahrenheit	
cooked penne	Walk in cooler	44.00 Fahrenheit	Per operator cooked earlier today and is cooling inside walk in cooler \.
Chlorine	Upright dishwasher in back area	50.00 Fahrenheit	
Mussels	Walk in cooler	39.00 Fahrenheit	
Cooked mushrooms	Middler prep cooler	38.00 Fahrenheit	
Calamari	Fryer drawer cooler	39.00 Fahrenheit	Per operator calamari was from slightly older batched and put there previously

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 **4/1/2025**. 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: Diego Basconcello
Chef
Signed On: March 18, 2025