

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 08/07/2025		Placard Color & Score GREEN 91		
Program PR0373081 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BRINKER RESTAURANT COF		Inspection Time 11:15 - 13:20			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ROBERT SANCHEZ				FSC FAUSTO VINCENTE 8/22/27

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						
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						S
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						N
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						S
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	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		

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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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: CLAM CHOWDER WAS MEASURED 97F IN THE PREP COOLER TABLE.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PHF SHALL BE CHILLED TO 41F BEFORE PLACING IT IN A PREP COOLER TABLE.

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

Inspector Observations: CARTON OF ICE CREAM ON FLOOR INSIDE THE WALK IN FREEZER.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: HIGH HEAT DISHWASHER WITH CONVEYOR BELT WAS MEASURED 145F.

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

[SA] SANITIZER CAN BE ADDED TO A HIGH HEAT DISHWASHER TO ACHIEVE ACCURATE SANITATION LEVEL.

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: EMPLOYEE RESTROOM HAD A SLOW DRAIN FOR THE HAND WASHING SINK.

[CA] Fix slow drain for the employee restroom.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
JUICE	REFRIGERATION BAR	40.00 Fahrenheit	
CHICKEN	WALK IN COOLER PROTIEN	40.00 Fahrenheit	
CHEESE	PREP COOLER	40.00 Fahrenheit	
TOMATO SAUCE	PREP COOLER	40.00 Fahrenheit	
SUSAGES	WALK IN COOLER PREP FOOD	40.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER KITCHEN	100.00 Fahrenheit	
QA SANITIZER	BUCKET BAR	200.00 PPM	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
QA SANITIZER	BUCKET KITCHEN	200.00 PPM	
CLAM CHOWDER	PREP COOLER	97.00 Fahrenheit	COOLING - MUST BE CHILLED UP TO 41F BEFORE PLACING IN A PREP COOLER TABLE.
STRAWBERRIES	PREP COOLER	40.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
STEAK GRAVEL	ICE BATH	40.00 Fahrenheit	
FRUITS & VEG	WALK IN COOLER PRODUCE	40.00 Fahrenheit	
JUICE	REFRIGERATION BANQUET HALL	40.00 Fahrenheit	
HOT WATER	HAND WASHING EMPLOYEE RESTROOM	100.00 Fahrenheit	
HOT WATER	DISHWASHER 2	166.00 Fahrenheit	
HOT WATER	PREP SINK	120.00 Fahrenheit	
CHICKEN	GRILLED	167.00 Fahrenheit	
SHRIMPS	PREP COOLER	34.00 Fahrenheit	
HOT WATER SANITIZER	DISHWASHER	145.00 Fahrenheit	
CAKES	WALK IN COOLER DAIRY	40.00 Fahrenheit	
BROTH	HOT HOLDING	150.00 Fahrenheit	
MAYONNAISE	PREP COOLER	40.00 Fahrenheit	
LETTUS	DRAWER REFRIGERATION	40.00 Fahrenheit	
HOT WATER	HAND WASHING BANQUET HALL	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 **8/21/2025**. 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: ROBERT SANCHEZ
CHEF
Signed On: August 07, 2025