

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 FA0273889 - THE OLIVE GARDEN ITALIAN RESTAURANT #44	Site Address 2226 EASTRIDGE LP, SAN JOSE, CA 95122	Inspection Date 07/17/2025
Program PR0414165 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name N & D RESTAURANTS, INC D	Inspection Time 14:10 - 14:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By ALYSSA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/15/2025

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

Compliance of this violation has been verified on: 07/17/2025

Cited On: 07/15/2025

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

Compliance of this violation has been verified on: 07/17/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Bucatini	Drawer refrigerator	41.00 Fahrenheit	
Surface temperature	High temperature dish machine	164.40 Fahrenheit	Dish temp
Feta cheese with sundried tomatoes	Drawer refrigerator	41.00 Fahrenheit	
Raw breaded chicken	Drawer refrigerator	40.00 Fahrenheit	
Fettucine	Drawer refrigerator	40.00 Fahrenheit	
Mac and cheese	Ice bath	40.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink - bar	200.00 PPM	
Marinara sauce	Steam table	180.00 Fahrenheit	
Eggplant parmesean	Reach-in refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 7/15/2025.
- Facility has corrected the following major violations:
 - K07M - Improper hot and cold holding temperatures:
 - PHF items measured at 41F and below or at 135F and above.
 - Any food items measuring out of requirements were recently prepared per employees and were maintained inside refrigeration units.
 - K23M - Observed rodents, insects, birds, or animals:
 - At time of follow-up, no activity was observed.
 - Areas previously observed have been cleaned and sanitized.
 - Facility was serviced on 7/15/2025 and again on 7/16/2025. Pest control reports were provided for review upon requests.
 - Facility was observed on the treatment on 7/15/2025, however, no activity was noted on service on 7/16/2025.
 - Per manager, facility will be serviced weekly as preventative maintenance before resuming monthly service.
- Facility has earned a green pass placard.
- Joint inspection with Hayley M.


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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 **7/31/2025**. 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: Alyssa G.
Manager
Signed On: July 17, 2025