

# 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 FA0255760 - FOGO DE CHAO	Site Address 377 SANTANA ROW 1090, SAN JOSE, CA 95128	Inspection Date 05/27/2025
Program PR0373522 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name FOGO DE CHAO, LLC	Inspection Time 15:30 - 16:00
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By EUNICE

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Old rodent droppings observed in the following areas:**

- **Dry storage room:**
  - On floor underneath alcohol shelves and chemical storage shelves.
  - On top of bucket of chemical.
- Two on top of ice machine outside of the dry storage room.

**Per manager, facility is serviced monthly, with the most recent service conducted on 5/23/2025 in the morning. Pest control report was provided for review. Per report, "no rodent or insect activity was noted during the inspection and/or service."**

**[CA] Clean and sanitize area of old droppings.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations: Observed heavy accumulation of garbage piled onto the floor outside of the compactor in the refuse area.**

**[CA] Refuse enclosure not kept clean of debris to prevent buildup of soil and attractants for vermin. Refuse containers shall be collected or cleaned frequently enough to minimize the development of objectionable odors or conditions that attract or harbor insects or rodents.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Observed back door of the facility leading into the parking garage opened while employees were cleaning.**

**[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.**

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

**Inspector Observations: Observed missing ceiling panel above light fixture at the corner fixture closes to the side door at the left side dining room.**

**[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

N/A

Follow-up By  
05/29/2025

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## Overall Comments:

- On-site for a complaint investigation.
- Due to violations observed, a limited inspection was conducted.
- A follow-up inspection will be conducted to verify corrected measures have been taken to addressed violations observed.
- Upon follow-up, any evidence of vermin will result in immediate suspension of health permit and closure of facility.

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 **6/10/2025**. 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: Eunice L.  
General Manager  
Signed On: May 27, 2025