

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 FA0208620 - IL FORNAIO-MARKET | | Site Address 302 S MARKET ST, SAN JOSE, CA 95113 | | Inspection Date 11/07/2025 | |
| Program PR0305556 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name IL FORNAIO (AMERICA) LLC | | Inspection Time 12:15 - 13:50 |
| Inspected By ALEXANDER ALFARO | Inspection Type ROUTINE INSPECTION | Consent By GINO - CHEF | FSC Gino Gramegna 09/26/2027 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 94 |

| 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 | | | | | | S |
| 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 | | | | | | S |
| 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 | | | | | | |
| 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 | | |
| 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 | | |

OFFICIAL INSPECTION REPORT

| | | |
|---|---|----------------------------------|
| Facility FA0208620 - IL FORNAIO-MARKET | Site Address 302 S MARKET ST, SAN JOSE, CA 95113 | Inspection Date 11/07/2025 |
| Program PR0305556 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name IL FORNAIO (AMERICA) LLC | Inspection Time 12:15 - 13:50 |
| 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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Both the staff and customer restroom handwash stations lack hot water.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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

Inspector Observations:

Small flies were found in the bar area.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------------------|----------------------------|-------------------|-------------------------------|
| Salmon | Final Cook | 150.00 Fahrenheit | |
| Quaternary Ammonia - Sanitizer | Three Compartment Sink | 300.00 PPM | Per bottle, 150-400 PPM is ok |
| Bolognese | Hot Hold - Kitchen | 150.00 Fahrenheit | |
| Potatoes | Walk in Cooler | 40.00 Fahrenheit | |
| Minstrone Soup | Steam Table | 150.00 Fahrenheit | |
| Scallop | Drawer Cooler | 38.00 Fahrenheit | |
| Water | Handwash Sinks - Restrooms | 70.00 Fahrenheit | |
| Water | Three Compartment Sink | 130.00 Fahrenheit | |
| Potatoes | Hot Holding - Flat Grill | 155.00 Fahrenheit | |
| Salmon | Drawer Cooler | 37.00 Fahrenheit | |
| Cherry Tomato Sauce | Steam Table | 150.00 Fahrenheit | |
| Ice Cream | Undercounter Freezer | -10.00 Fahrenheit | IR |
| Chlorine - Sanitizer | Dishwasher - Kitchen #1 | 50.00 PPM | |
| Water | Handwash Sink - Kitchen | 100.00 Fahrenheit | |
| Chlorine - Sanitizer | Dishwasher - Bar | 50.00 PPM | |

Overall Comments:

Note:

- Facility has a downstairs basement with the following items:

*** large caged room to store liquor**

*** a janitorial sink with separate faucets for hot and cold water affixed with a soap dispenser and paper towel dispenser (not in use)**

*** a walk in cooler for prepackaged alcoholic beverages (used by this facility)**

*** a second walk in cooler with an internal walk in freezer (Per PIC the hotel uses the cooler to store whole fruits for self service at front desk)**

OFFICIAL INSPECTION REPORT

| | | |
|--|--|---|
| Facility FA0208620 - IL FORNAIO-MARKET | Site Address 302 S MARKET ST, SAN JOSE, CA 95113 | Inspection Date 11/07/2025 |
| Program PR0305556 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name IL FORNAIO (AMERICA) LLC | Inspection Time 12:15 - 13:50 |

**a red quarry tiled room with a single basin sink with two integral drainboards, a handwash sink, and a floor sink. (room is unused, has a service window to hotel employee break room)*

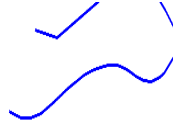
** staff restrooms and customer restrooms are also in the basement. (hotel maintains the restrooms)*

This basement area will require a separate environmental health permit. A FP06 or FP29 permit may be applicable, however, further evaluation is required.

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 **11/21/2025**. 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: Gino
Chef

Signed On: November 07, 2025