

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 01/10/2025	
Program PR0305556 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name IL FORNAIO (AMERICA) LLC		Inspection Time 13:40 - 15:20
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By GREGORIO MACIAS	FSC Gregorio Macias 11/08/2027		

Placard Color & Score
GREEN
77

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						N
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		X
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:

In the kitchen area, across the cook line, potentially hazardous foods (mashed potatoes & meatballs) were measured at less than 130°F at around 2:00 pm. Per chef, they placed them into the counter top steam table at around 12 pm.

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

[COS] Chef agreed to discard the food items after 4 hours from placing into the hot hold unit.

Minor Violations

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:

1. In the salad prep area, at the deli slicer, the blade had deposits of old food residue. Per chef, they have not used it today.

[CA] Meat slicer shall be washed, rinsed and sanitized every 4 hours or less after initial use.

2. In the back of house area, at one of the large dishwashers, chlorine was measured above 100 ppm.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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

Inspector Observations:

1. In the kitchen area, at the hand wash sink near the cook line, the hot water line was shut off due to a leak.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. Restore the hot water to the hand sink immediately.

2. At the ware wash area, at the three compartment sink, both goose neck faucets leak when turned on.

[CA] Ensure to maintain all plumbing fixtures in good repair.

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

Inspector Observations:

In the back of house area, on the floor behind an undercounter cooler, several dead cockroaches were found in powdered insecticide. No other evidence of a cockroach infestation was observed. Facility is serviced monthly by EcoLab.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

[COS] Staff cleaned the cockroaches at time of the inspection.

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

Inspector Observations:

Facility has a set of ovens that do not have the exhaust hood overhang by 6 inches.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations:

The ceiling tiles throughout the back of house area have an accumulation of debris and are dirty to sight.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

In the back of house area, near the rear cookline equipment, there is a Nu-Vu oven that has been added without plan check approval. Facility is operating the oven outside of the hood. Per chef, they added it about 6 months ago and they use it to bake bread.

Follow-up By
01/17/2025

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans for approval of the oven within 1 week or remove from the facility.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Milk	Walk in Cooler	39.00 Fahrenheit	
Water	Three Compartment Sink	125.00 Fahrenheit	
Salmon	Drawer Cooler	38.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Meatballs	Steam Table	105.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	46.00 Fahrenheit	Cooling
Chlorine - Sanitizer	Dishwasher - Bar	50.00 PPM	
Chlorine - Sanitizer	Dishwasher - Kitchen	100.00 PPM	
Ambient Air	Walk in Freezer	-14.00 Fahrenheit	
Mashed Potatoes	Steam Table	125.00 Fahrenheit	

Overall Comments:

Note: Facility has a downstairs basement which they use to store liquor in a large caged room and a walk in cooler for prepackaged alcoholic beverages.

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 **1/24/2025**. 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: Gregorio Macias
Chef Partner

Signed On: January 10, 2025