

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 FA0204346 - GIORGIO'S ITALIAN GRILL & PIZZERIA		Site Address 939 W EL CAMINO REAL, MOUNTAIN VIEW, CA 940		Inspection Date 01/16/2025		Placard Color & Score GREEN 89		
Program PR0300328 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FJL FOODS INC		Inspection Time 17:00 - 18:30			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By CHEF FRANCISCO, JAYME				FSC Jayme Kumagai 12/05/2028

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						
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				N
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					N
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		
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: *Marinara sauce was placed in hot holding unit for 1 hour, internal temperature measured at 56F. PIC stirred mixture and temperature measured at 98F. Per PIC, it's spared marinara sauce.*

[CA] *Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.*

[COS] *PIC reheat sauce on stove and temperature measured at 165F, then transfer to hot holding.*

Minor Violations

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

Inspector Observations: *Heavy cream on ice next to cooktop measured at 49F. Per PIC, heavy cream was placed at 4pm (1 hour ago).*

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

[SA] *PIC will utilize TPHC in the future for heavy cream. PIC will use small portion and time mark the heavy cream.*

PIC understands that food shall discard after 4 hours.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
Sliced tomato	Open top fridge	40.00 Fahrenheit	
Water	Hand wash bar	100.00 Fahrenheit	
Raw pork	Open top fridge pizza area	40.00 Fahrenheit	
Raw beef	Walk-in fridge in kitchen	37.00 Fahrenheit	
Raw shrimp	1 door reach-in fridge	38.00 Fahrenheit	
Water	3 compartment sink bar	120.00 Fahrenheit	
Water	2 compartment sink	120.00 Fahrenheit	
Water	Dishmachine	166.90 Fahrenheit	
Salmon	Reach-in fridge	35.00 Fahrenheit	
Quaternary ammonia	Sanitizer 3rd compartment sink kitchen	200.00 PPM	
Quaternary ammonia	Sanitizer 3rd compartment sink bar	200.00 PPM	
Water	Hand wash sink near dishmachine	100.00 Fahrenheit	
Water	3 compartment sink in kitchen	120.00 Fahrenheit	
Marinara sauce	Hot holding unit	141.00 Fahrenheit	
Water	Hand wash behind bar	100.00 Fahrenheit	
Pepperoni	Open top fridge pizza area	38.00 Fahrenheit	
Diced tomato	Open top fridge across cookline	41.00 Fahrenheit	
Soup of the day (minestrone)	Soup hot holding unit	157.00 Fahrenheit	
Marinara sauce	Hot holding unit	56.00 Fahrenheit	Internal. After stirring, 98F.
Quaternary ammonia	Sanitizer bucket	200.00 PPM	
Raw shrimp	Fridge drawer top	40.00 Fahrenheit	
Whipped cream	on ice	49.00 Fahrenheit	
Water	Hand wash sink near pizza area	100.00 Fahrenheit	
Water	Restroom	100.00 Fahrenheit	
Raw chicken	Fridge drawer bottom	39.00 Fahrenheit	

Overall Comments:

Education provided for reheating, cold and hot holding, hot water and sanitizing food contact surfaces.

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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 **1/30/2025**. 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: jayme Kumagai
general manager
Signed On: January 16, 2025