

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 03/02/2026		Placard Color & Score GREEN 94
Program PR0414165 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name N & D RESTAURANTS, INC D		Inspection Time 13:00 - 14:20	
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By ALYSSA G.		

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
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						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						S
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		

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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

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: HACCP records for todays cook-chill were not completed.

[CA] The food facility shall follow the approved HACCP plan procedures and record keeping.

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

Inspector Observations: Water at the left hand wash sink in the men's restroom measured at 65F.

[CA] 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.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Sauteed mushrooms	Ice bath	37.00 Fahrenheit	
Raw shrimp	Drawer refrigerator	31.00 Fahrenheit	
Shredded cheese	Ice bath	40.00 Fahrenheit	
Raw salmon	Walk-in refrigerator	36.00 Fahrenheit	
Lasagna	Steam table	157.00 Fahrenheit	
Lasagna	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink - bar	121.00 Fahrenheit	
Cooked fettuccine pasta	Drawer refrigerator	41.00 Fahrenheit	
Sliced tomatoes	Salad refrigerator	40.00 Fahrenheit	
Cooked chicken	Griddle	166.00 Fahrenheit	
Zuppa toscanna soup	Steam table	164.00 Fahrenheit	
Angel hair pasta	Drawer refrigerator	41.00 Fahrenheit	
Sanitizing buckets	Throughout facility	200.00 PPM	Quaternary ammonia
Spicy ranch sauce	Walk-in refrigerator	38.00 Fahrenheit	
Diced tomatoes	Ice bath	38.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Cooked Ziti pasta	Walk-in refrigerator	40.00 Fahrenheit	
Mac n cheese	Ice bath	38.00 Fahrenheit	
Raw beef	Drawer refrigerator	38.00 Fahrenheit	
Surface temperature	High temperature dish machine	165.50 Fahrenheit	DishTemp
Marinated calamari	Food preparation refrigerator	39.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink - bar	200.00 PPM	
Raw beef	Walk-in refrigerator	40.00 Fahrenheit	

Overall Comments:

- Complaint investigation was conducted concurrently with routine inspection.

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 **3/16/2026**. 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.

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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: March 02, 2026