

# 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

|   |  |   |  |                                      |   |  |  |                                      |
|---|--|---|--|--------------------------------------|---|--|--|--------------------------------------|
| <b>Facility</b><br>FA0255760 - FOGO DE CHAO                                     |  | <b>Site Address</b><br>377 SANTANA ROW 1090, SAN JOSE, CA 95128 |  | <b>Inspection Date</b><br>09/04/2025 |   | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>87</b> </div> |  |                                      |
| <b>Program</b><br>PR0373522 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |   | <b>Owner Name</b><br>FOGO DE CHAO, LLC |                                      | <b>Inspection Time</b><br>14:30 - 16:00 |  |  |                                      |
| <b>Inspected By</b><br>HINA WYNE  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |  | <b>Consent By</b><br>JAMES LIANG     |   |  |  | <b>FSC</b> JAMES LIANG<br>09/20/2028 |

  

| 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  |       |       |        |     |     |     |
| K04                            | Proper eating, tasting, drinking, tobacco use                               | X  |       |       |        |     |     |     |
| K05                            | Hands clean, properly washed; gloves used properly                          | X  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     |        |     |     | N   |
| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| K22                            | Sewage and wastewater properly disposed                                     | X  |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      |    |       |       |        |     |     |     |

  

| 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   |     | X   |
| 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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| Program<br>PR0373522 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>FOGO DE CHAO, LLC                          | Inspection Time<br>14:30 - 16:00 |
| K48  | Plan review  |                                  |
| 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: BEANS COOKED THIS MORNING WAS HELD AT 125 F.**

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

**[SA] ADJUST THE TEMPERATURE SETTING TO BRING THE FOOD TEMPERATURE TO MINIMUM 135F.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: EMPTY PAPER TOWEL DISPENSER INSIDE THE EMPLOYEE RESTROOM.**

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: LACK MONITORING THERMOMETER FOR THE HOT HOLDING UNIT WITH BEANS.**

**[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

| Item           | Location                  | Measurement       | Comments               |
|----------------|---------------------------|-------------------|------------------------|
| BEEF           | WALK IN COOLER            | 40.00 Fahrenheit  |                        |
| HOT WATER      | 3-COMP SINK               | 120.00 Fahrenheit |                        |
| CHICKEN        | WALK IN COOLER            | 40.00 Fahrenheit  |                        |
| CHEESE         | SALAD BAR                 | 50.00 Fahrenheit  | ROTATE EVERY TWO HOURS |
| PORK           | GRILLING                  | 180.00 Fahrenheit |                        |
| BEANS          | HOT HOLDING               | 125.00 Fahrenheit | TEMPERATURE ADJUSTED   |
| CHEESE CAKE    | REFRIGERATION             | 40.00 Fahrenheit  |                        |
| POTATO SALAD   | SALAD BAR                 | 40.00 Fahrenheit  |                        |
| QA SANITIZER   | BUCKET                    | 200.00 PPM        |                        |
| QA SANITIZER   | DISHWASHER SMALL          | 200.00 PPM        |                        |
| SALMON         | SALAD BAR                 | 40.00 Fahrenheit  |                        |
| RICE           | SALAD BAR                 | 140.00 Fahrenheit |                        |
| SUSAGE         | ACTIVE COOKING/PRE COOKED | 125.00 Fahrenheit |                        |
| HOT WATER      | FOOD PREP SINK            | 120.00 Fahrenheit |                        |
| LOBSTAER SALAD | PREP COOLER               | 38.00 Fahrenheit  |                        |
| BEANS          | SALAD BAR                 | 150.00 Fahrenheit |                        |
| HOT WATER      | HAND WASHING RESTROOM     | 100.00 Fahrenheit |                        |
| QA SANITIZER   | DISHWASHER LARGE          | 200.00 PPM        |                        |
| HOT WATER      | HAND WASHING              | 100.00 Fahrenheit |                        |
| LOBSTER        | REFRIGERATION             | 39.00 Fahrenheit  |                        |
| CORN SALAD     | SALAD BAR                 | 40.00 Fahrenheit  |                        |

### Overall Comments:

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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 **9/18/2025**. 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 |



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**Received By:** JAMES LIANG  
MANAGER  
**Signed On:** September 04, 2025