

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 FA0283545 - IL FORNAIO CUCINA ITALIA		Site Address 2752 AUGUSTINE DR, SANTA CLARA, CA 95054		Inspection Date 09/03/2025		Placard Color & Score GREEN 92		
Program PR0425329 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name IL FORNAIO (AMERICA) LLC		Inspection Time 14:10 - 16:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By DIEGO BASCONCELLO				FSC Diego Basconcello 11/08/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						
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						S
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: MAJOR:

1) Mashed potatoes and vegetable stock measured to be 129F and 125F on back stove area.

MINOR:

2) Tomato sauce observed on hot plate. Plate observed to be off and tomato sauce measured to be 135F.

[CA] Maintain PHFs at 135F and above for hot holding. Maintain active temperature control for PHFs.

[COS] 1) Mashed potatoes and stock were reheated on stove to 165F prior to returning on back burner. Back burner was turned up.

2) Hot plate was turned back on to low.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk in cooler	40.00 Fahrenheit	
Vodka sauce	Pasta prep cooler	41.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Cooked pasta	cooling rack	66.00 Fahrenheit	Per operator cooked in the last hour-2 hours
cooked meat sauce	Walk in cooler	59.00 Fahrenheit	per operator cooked 3 hours prior,.
Sliced mushrooms	Pizza prep cooler	40.00 Fahrenheit	
Mozzarella	Pizza prep cooler	40.00 Fahrenheit	
Tiramisu	1 door under the counter cooler in back area	41.00 Fahrenheit	
Beef	Walk in cooler	41.00 Fahrenheit	
Cooked pasta	Pasta prep cooler	38.00 Fahrenheit	
Meat sauce	Side cookline cooler	40.00 Fahrenheit	
Cooked mushrooms	Salad prep cooler	41.00 Fahrenheit	
Cut tomatoes	Salad prep cooler	44.00 Fahrenheit	
Steak	Cooler across from cookline	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chlorine	upright dishwasher	50.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Mussels	Walk in cooler	40.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
Milk	Bar under the counter cooler	41.00 Fahrenheit	
Cream sauce	Pasta prep cooler	38.00 Fahrenheit	
Milk	1 door server under the counter cooler	40.00 Fahrenheit	
Clams	Walk in cooler	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 **9/17/2025**. 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: Diego B.
Executive Chef

Signed On: September 03, 2025