

**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> FA0212957 - FLORENTINE/TRATTORIA		<b>Site Address</b> 14510 BIG BASIN WY, SARATOGA, CA 95070		<b>Inspection Date</b> 03/11/2026	
<b>Program</b> PR0302622 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> FLORENTINE RESTAURANT		<b>Inspection Time</b> 10:45 - 11:45
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> RAFFAELE FIORENZA		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 03/10/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 03/11/2026**

Cited On: 03/10/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 03/11/2026**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*Follow-up inspection for closure due to cockroach activity.*

***K06M - Inadequate handwash facilities***

- *Observed handwash facilities have been stocked with hand soap and paper towels.*
- *Continue to maintain handwash facilities with hand soap and paper towels.*

***K23M - Cockroach activity***

- *No live activity observed within the facility.*
- *Discussed with operator to continue cleaning facility and sealing cracks, crevices, and openings to prevent continued harborage.*
- *Observed pest control service report for service conducted early AM on 03/11/2026.*
- *Follow-up inspection to occur to observe for additional cleaning of the facility and sealing of remaining cracks and crevices.*
- *Continue to communicate with pest control to provide additional service to prevent infestation.*

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 **3/25/2026**. 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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<b>Program</b> PR0302622 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> FLORENTINE RESTAURANT GROUP	<b>Inspection Time</b> 10:45 - 11:45

**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:** RAFFAELE FIORENZA  
OWNER

**Signed On:** March 11, 2026