

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 FA0200968 - BLUE PHEASANT RESTAURANT		Site Address 22100 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 06/17/2025		Placard Color & Score GREEN 91		
Program PR0301460 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TSACHRES, MIKE		Inspection Time 13:15 - 15:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By DELIA WOODRUFF				FSC MIKE TSACHRES 12/04/2028

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						S
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						S
K07	Proper hot and cold holding temperatures	X						S
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				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						
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	X	
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	X	
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0200968 - BLUE PHEASANT RESTAURANT		Site Address 22100 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 06/17/2025
Program PR0301460 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TSACHRES, MIKE	Inspection Time 13:15 - 15:00
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

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: At the bar area, observed accumulation of debris in the nozzle of the soda guns. In the kitchen area, at the ice machine, observed mold-like growth on the interior panel. [CA] Ensure all food contact surfaces are properly cleaned and sanitized to prevent possible contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: In the downstairs dry storage room, observed open bags of pasta. [CA] Ensure all open bags of dry food are transferred to food grade containers or stored in food grade containers and covered with a fitted lid.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: In the kitchen area, in the freezer chest, observed the use of an old french fry bag for storage of plastic wrapped pieces of pork. [CA] Ensure only approved materials and equipment are used within the facility. Discontinue use of single-use items.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: In the men's restroom, in the toilet stall, observed toilet tissue stored on the dispenser. [CA] Ensure toilet tissue is only provided from the toilet tissue dispenser.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
half and half	walk-in refrigerator	39.00 Fahrenheit	
hot water	2 compartment sink (kitchen)	120.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	3 compartment sink (bar)	120.00 Fahrenheit	
shredded cheese	reach in refrigerator	41.00 Fahrenheit	
cooked potatoes	steam table	138.00 Fahrenheit	
noodle soup	soup warmer	170.00 Fahrenheit	
raw chicken	counter-top	60.00 Fahrenheit	Per operator, thawed for 30 minutes and in process to move to refrigeration.
sliced turkey	2 door reach in refrigerator	41.00 Fahrenheit	
ambient air temperature	reach in refrigerator	40.00 Fahrenheit	
cocktail sauce	2 door prep unit	40.00 Fahrenheit	
caesar dressing	2 door prep unit	40.00 Fahrenheit	
raw salmon	2 door reach in refrigerator	68.00 Fahrenheit	Per operator, thawed for 30 minutes and moved to refrigeration.
hot water	handwash sink	100.00 Fahrenheit	
hot water	handwash sink (restroom)	100.00 Fahrenheit	
mashed potatoes	2 door reach in refrigerator	36.00 Fahrenheit	
chlorine sanitizer	warewash machine (bar)	10.00 PPM	
chicken	walk-in refrigerator	38.00 Fahrenheit	
sliced tomatoes	reach in refrigerator	41.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0200968 - BLUE PHEASANT RESTAURANT	Site Address 22100 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 06/17/2025
Program PR0301460 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TSACHRES, MIKE	Inspection Time 13:15 - 15:00

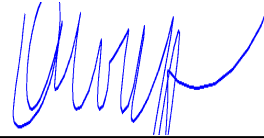
Overall Comments:

Joint inspection with Hayley Mentz.

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 **7/1/2025**. 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: DELIA WOODRUFF
SERVER/PIC
Signed On: June 17, 2025