

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 FA0211979 - SIZZLER RESTAURANT		Site Address 2855 AUGUSTINE DR, SANTA CLARA, CA 95054	Inspection Date 08/11/2025
Program PR0302515 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name C FOOD CONCEPTS INC	Inspection Time 15:05 - 15:25
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By CARMELITA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed many fruit flies in front buffet area. Only observed a couple in back preparation area. In front buffet, observed flies landing on food. Observed watermelon with dead flies in it. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] PIC discarded watermelon.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed what appeared to be many fruit flies in front buffet area. Observed what appeared to be a couple of fruit flies in the back preparation area. Reviewed pest control reports and services are not provided for flies. Per PIC, they are aware of the situation. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Because flies are resulting in the adulteration of food, food at buffet must be covered. If food at buffet cannot be effectively covered to eliminate the potential for contamination, the buffet will need to close until the flies are eliminated.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

In conjunction with CO0157531

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 **8/25/2025**. 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: Carmelita Baltierra
General manager
Signed On: August 11, 2025