

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 FA0200805 - LEGENDS PIZZA		Site Address 19732 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 09/17/2026		Placard Color & Score GREEN 79		
Program PR0302225 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LPC CUPERTINO INVESTME		Inspection Time 13:30 - 16:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MADISON				FSC Not Available

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	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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						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	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		
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	X	
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: Veggie pizza measured at 125F in hot holding unit. Per employee. veggie pizza was placed inside hold holding unit for an hour.

[CA] Hot holding of potentially hazardous foods shall be at 135F or above.

[SA] PIC agreed to use time as a public health control procedures for veggie pizza and will discard if not used within the next 3 hours.

Cut tomatoes measured at 57F in walk-in cooler. Per chef, cut tomatoes was returned to the walk-in cooler 5 minutes ago after use.

[CA] Cold holding shall be held at 41F or below.

[COS] Cut tomatoes were returned into walk-in cooler.

Bottle of bleu cheese at the sald bar was measured at 47F. per employee the bottle was taken out 2 hours ago.

[CA] Potentially hazardous foods shall be cold holding at 41F or below or at 135F or above.

[COS] Employee discarded the bleu cheese into the warewash sink.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food Safety Certificate for manager is expired.

[CA] Each food facility shall have at least one valid food safety certificate for manager available.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee move refuse container and not wash his hands prior to handling shipment of inventory. Employee was changing his gloves regularly but was not washing his hands during inspection.

[CA] Properly wash hands with soap, warm water, and dry hands using single-use paper towels when changing task and prior using gloves.

[COS] Employee was told to properly wash his hands.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Lack of cold water at handwash sink located behind the front counter.

[CA] Hot and cold water shall be available for handwash sink.

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

Inspector Observations: Observed unlabeled flour container with no sealed lid.

[CA] Bulk food containers holding food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable. Bulk containers shall also have a tight fitting lid when in storage.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed mops stored against the wall by the mop sink.

[CA] Mops shall be placed in a position that allows air drying without soiling walls, equipment, and supplies.

Observed personal item stored inside of food prep-sink.

[CA] Store personal items away from food contact surfaces.

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Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical warewashing machine	50.00 PPM	
Mushrooms	Cold holding prep line	41.00 Fahrenheit	
Mozzerella cheese	Cold holding prep line	41.00 Fahrenheit	
Cut tomatoes	Walk-in cooler	57.00 Fahrenheit	
Ground beef	Reach-in freezer	14.00 Fahrenheit	
Blue cheese	Salad bar	47.00 Fahrenheit	
Precooked chicken wings	Cold holding prep line	41.00 Fahrenheit	
Ground sausage	Cold holding prep line	37.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Ham	Walk-in cooler	37.00 Fahrenheit	
Veggie pizza	Hot holding unit	125.00 Fahrenheit	
Warm water	Kitchen hand-sink	100.00 Fahrenheit	

Overall Comments:

*Joint inspection with Colin Chu
Report written by Colin Chu*

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 10/1/2026. 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.

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: Madison
Cashier
Signed On: September 17, 2026