

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 FA0279546 - LAZY DOG RESTAURANT & BAR		Site Address 19359 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 01/10/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 91 </div>		
Program PR0421688 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LAZY DOG RESTAURANTS, L		Inspection Time 14:15 - 16:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JASON WOOD				FSC Jason Wood 6/13/25

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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						S
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed expired food handler cards for multiple employees. [CA] Employees that handles or serves food shall have a valid food handler card available for review.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cut chicken breast in the upright reach-in cooler located nearest the employee restroom was measured at 48F. Per employee, the chicken was prepped 2 hours ago. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee relocated the chicken into the freezer to rapidly cool.

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: 1) Black mold-like substance observed on the top panel of the ice machine. [CA] Clean and sanitize the inside panels of the ice machine.

2) Chlorine sanitizer for the dishwasher at the bar was measured at 0 ppm. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Employee primed the sanitizer line of the dishwasher and sanitizer for the next wash was measured at 50 ppm.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Turkey	Insert cooler - cook line	41.00 Fahrenheit	
Ice cream mix	Reach-in cooler - bar	40.00 Fahrenheit	
Standing water for utensils	Steam table	150.00 Fahrenheit	
Raw shrimp	Drawer cooler - wok station	38.00 Fahrenheit	
Bison	Upright reach-in cooler nearest employee restroom	41.00 Fahrenheit	
Cut tomatoes	Insert cooler - cook line	40.00 Fahrenheit	
Raw beef	Drawer cooler - cook line	38.00 Fahrenheit	
Chicken breast	Upright reach-in cooler nearest employee restroom	48.00 Fahrenheit	
Raw shell eggs	Insert cooler - wok station	41.00 Fahrenheit	
Raw chicken	Drawer cooler - cook line	38.00 Fahrenheit	
Shredded cheese	Insert cooler - front station	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw tuna	Drawer cooler - cook line	38.00 Fahrenheit	
Pot roast	Hot holding - cook line	150.00 Fahrenheit	
eggs	Walk-in cooler	38.00 Fahrenheit	
Pasta	Drawer cooler - cook line	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Ribs	Walk-in cooler	39.00 Fahrenheit	
Vegetable soup	Hot holding - front station	160.00 Fahrenheit	
Raw shell eggs	Reach-in cooler - cook line	39.00 Fahrenheit	
Raw shrimp	Upright reach-in cooler nearest employee restroom	41.00 Fahrenheit	
Noodles	Upright reach-in cooler nearest employee restroom	41.00 Fahrenheit	
Heavy cream	Reach-in cooler by the walk-in cooler	40.00 Fahrenheit	
Milk	Reach-in cooler by the walk-in cooler	40.00 Fahrenheit	
Rice	Hot holding - wok station	140.00 Fahrenheit	
Chicken	Insert cooler - cook line	37.00 Fahrenheit	
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	0.00 PPM	Measured at 50 ppm after COS
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Mashed potatoes	Hot holding - cook line	150.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket - cook line	200.00 PPM	
Ribs	Drawer cooler - cook line	39.00 Fahrenheit	
eggs	insert cooler - cook line	40.00 Fahrenheit	
Raw beef	Walk-in cooler	37.00 Fahrenheit	
Cream sauce	Ice bath	60.00 Fahrenheit	Cooling
bean sprouts	Insert cooler - wok station	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Milk	Reach-in cooler - beverage station	41.00 Fahrenheit	
Bison patty	Drawer cooler - cook line	37.00 Fahrenheit	

Overall Comments:

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 **1/24/2024**. 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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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: Jason Wood
GM
Signed On: January 10, 2024