

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 07/30/2025		Placard Color & Score GREEN 83		
Program PR0302225 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LPC CUPERTINO INVESTME		Inspection Time 11:00 - 12:10			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By MADISON MERCER				FSC Brandon Nebel 6/4/2028

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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
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						
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	X	
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 FA0200805 - LEGENDS PIZZA	Site Address 19732 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 07/30/2025
Program PR0302225 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LPC CUPERTINO INVESTMENT CORP	Inspection Time 11:00 - 12:10
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: Measured lunch special pizzas displayed in the warmer display case at 122 F to 131 F.

PIC stated that the pizzas were removed from cooking at 11am.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Pizzas are to be discarded following the lunch service at 3pm (4 hours).

Recommend using time as a control for pizza held at the lunch buffet line.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towels at the hand was sink within the employee restroom are stored outside of a dispenser.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

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

Inspector Observations: Single use food containers stored on the floor of the storage area. Boxes of chicken stored on the floor of the walk in refrigerator.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: The food preparation sink is used for miscellaneous storage.

[CA] Discontinue use of the food preparation sink for storage. The food prep sink shall be accessible and/or unobstructed at all times.

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

Inspector Observations: The customer restroom toilet is non-functional due to plumbing repairs behind the facility (an alternate, fully functional toilet was available for use).

[CA] Toilet facilities shall be maintained clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	2 comp, mop sinks	120.00 Fahrenheit	
chlorine	warewashing machine	100.00 PPM	
diced tomatoes	walk in fridge	39.00 Fahrenheit	
pizza	display warmer	122.00 Fahrenheit	
beef	prep fridge	37.00 Fahrenheit	
cheese	buffet line ice bath	39.00 Fahrenheit	
ranch	buffet ice bath	40.00 Fahrenheit	
shredded cheese	prep fridge	39.00 Fahrenheit	
chicken	walk in fridge	39.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0200805 - LEGENDS PIZZA	Site Address 19732 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 07/30/2025
Program PR0302225 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LPC CUPERTINO INVESTMENT CORP	Inspection Time 11:00 - 12:10

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 **8/13/2025**. 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: madison mercer
PIC
Signed On: July 30, 2025