

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 10/09/2025		Placard Color & Score GREEN 90		
Program PR0421688 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LAZY DOG RESTAURANTS, L		Inspection Time 12:00 - 13:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By DIEGO				FSC Martin Avila 9/16/28

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	X			
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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	X	X
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	X	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		
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

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

Inspector Observations: Handwash sink located at the cook line is obstructed with equipment stored over the basin of the sink. [CA] Keep all handwash sinks unobstructed and readily accessible for employees to wash their hands when required.

[COS] Employee relocated equipment away from the sink

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

Inspector Observations: Container of raw shell eggs were double stacked in the insert unit by the wok station and measured at 45 - 49F. [CA] Potentially hazardous food when cold holding shall be held at or below 41F. Avoid double stacking containers to ensure food is held at the proper temperatures.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Open container of cooked broth is cooling in the walk-in cooler while placed on shelf under containers of raw chicken. [CA] Cooked foods shall be stored above or separate from raw foods to prevent cross-contamination.

[COS] Employee relocated the open container of broth.

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: Utensils by the wok station in use and reuse are stored in the dipper well without running water. [CA] Utensils used for potentially hazardous foods and will be reused can be stored in dipper well with cool running water.

[COS] Water for the dipper well was turned on.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Dishwasher	100.00 PPM	
Chicken	Upright reach-in cooler near office	41.00 Fahrenheit	
Chicken salad	Reach-in cooler at cook line	41.00 Fahrenheit	
Raw shell eggs	Cook line insert unit	49.00 Fahrenheit	
Cut tomatoes	Cook line insert unit	40.00 Fahrenheit	
Chicken wings	Walk-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Upright reach-in cooler near office	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Bison	Walk-in cooler	38.00 Fahrenheit	
Raw shell eggs	Reach-in cooler at cook line	41.00 Fahrenheit	
Cheese	Prep unit by beverage station	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	100.00 PPM	
Milk	Reach-in cooler by beverage station	41.00 Fahrenheit	
Tomato soup	Warmer by beverage station	145.00 Fahrenheit	
Broth	Walk-in cooler - cooling	117.00 Fahrenheit	
Ribs	Upright reach-in cooler near office	41.00 Fahrenheit	
Mashed potatoes	Warmer at cook line	146.00 Fahrenheit	
Raw chicken	Drawer cooler	38.00 Fahrenheit	
Beef patty	Drawer cooler	37.00 Fahrenheit	
Diced chicken	Reach-in cooler at cook line	41.00 Fahrenheit	
Pork broth	Warmer at cook line	150.00 Fahrenheit	
Eggs	Cook line insert unit	40.00 Fahrenheit	
Chicken	Reach-in cooler at cook line	41.00 Fahrenheit	
Chicken	Cooked	172.00 Fahrenheit	
Hot water	Handwash sink bar	100.00 Fahrenheit	
Beef	Cook line insert unit	38.00 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 **10/23/2025**. 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: Diego Rodriguez
Manager

Signed On: October 09, 2025