

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 FA0278879 - FAZ RESTAURANT & BAR		Site Address 181 E TASMAN DR 40, SAN JOSE, CA 95134	Inspection Date 10/14/2026
Program PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name FAZ RESTAURANTS INC	Inspection Time 12:35 - 13:45
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By GRACE AND BEN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/06/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 10/14/2026

Cited On: 10/06/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 10/14/2026. See details below.

Cited On: 10/14/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

In a container maintained inside a pan hanging off the edge of the stove, lamb ribs stew measured between 118F and 119F. Per staff, lamb ribs had been reheated and placed into hot holding approximately 45 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Lamb ribs reheated to greater than 165F and maintained hot.

Cited On: 10/06/2026

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Compliance of this violation has been verified on: 10/14/2026

Minor Violations

Cited On: 10/06/2026

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Compliance of this violation has been verified on: 10/14/2026

Measured Observations

Item	Location	Measurement	Comments
tzatziki	prep cooler - salad	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
tomato sauce	prep cooler - near pizza oven	40.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
ambient	prep cooler - near pizza oven	38.00 Fahrenheit	
chicken skewer	grill	191.00 Fahrenheit	final cook temp
hot water	three compartment sink	120.00 Fahrenheit	
grilled chicken	rolling cart - cook-line	90.00 Fahrenheit	cooling for 20 minutes, per staff
ambient	prep cooler - salad	39.00 Fahrenheit	
lamb ribs stew	ice bath - walk-in cooler	83.00 Fahrenheit	cooling for 40 minutes, per staff
beef skewer	grill	149.00 Fahrenheit	final cook temp
shredded mozzarella	prep cooler - near pizza oven	39.00 Fahrenheit	

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Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted 10/06/2026.

Compliance of the following has been verified:

K05M: Hands not clean/improperly washed:

- Observed no hand washing violations at the time of inspection. Discussed proper handwashing procedures with the staff present.

K09m: Improper cooling methods:

- Observed no cooling violations at the time of inspection. Observed cooked lamb ribs stew properly cooling in an ice bath, maintained in shallow pans uncovered in the walk-in cooler.

K10: Improper cooking temperatures:

- Verified proper final cooking temperatures of beef and chicken. Did not observe salmon being cooked at time of inspection. Discussed with PIC regarding salmon intended to be served raw/undercooked (with consumer advisory) vs. salmon intended to be served well-done.

K23m: Observed fly activity:

- Observed no fly activity in the kitchen at the time of inspection.

K35m: Equipment not in good repair:

- Ambient of the preparation refrigerator near the pizza oven measured 38F. Potentially hazardous foods maintained in the unit measured at 41F or below.

Compliance of the following was not verified:

K07M: Improper hot and cold holding temperatures:

- See violation above.

Facility issued one major violation.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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 **10/28/2026**. 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: Mariel (Grace) B.
Manager

Signed On: October 14, 2026