

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 FA0213676 - FIBBAR MAGEES RESTAURANT		Site Address 156 S MURPHY AV, SUNNYVALE, CA 94086		Inspection Date 07/16/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 91 </div>		
Program PR0306223 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DES-LIAM ENTERPRISES		Inspection Time 14:00 - 15:10			
Inspected By JASLEEN PURI		Inspection Type ROUTINE INSPECTION		Consent By EVELYN DENNIS				FSC Evelyn Dennis 5/2/2029

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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		
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0213676 - FIBBAR MAGEES RESTAURANT	Site Address 156 S MURPHY AV, SUNNYVALE, CA 94086	Inspection Date 07/16/2024
Program PR0306223 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DES-LIAM ENTERPRISES	Inspection Time 14:00 - 15:10
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

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Observed lack of disclosure on consumer advisory for burgers and steak served cook to order, only have reminder statement. [CA] Provide consumer advisory with both disclosure and reminder statements for the sale of raw or undercooked animal derived foods.

Note: Discussed and provided consumer advisory handout with PIC.

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

Inspector Observations: Observed some containers of food on floor in walk-in-cooler. Observed lack of label as to contents on bulk flour container. [CA] Store food 6 inches above the floor on approved shelving in walk-in-cooler. Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed lack of quat sanitizer test strips to measure sanitizer concentration used during manual warewashing at 3-comp-sink in kitchen. [CA] Provide quat sanitizer test strips to measure sanitizer concentration used during manual warewashing at 3-comp-sink in kitchen.

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 tylenol, goo adhesive remover, and tools stored next to and above food and food equipment on dry storage shelf. [CA] Store personal care items, chemicals, and tools in a separate designated area away from food and food contact surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
fries	reach in freezer	5.00 Fahrenheit	
chicken	reach down cooler	40.00 Fahrenheit	
cheese	cold holding prep	41.00 Fahrenheit	
cut tomatoes	cold holding prep	41.00 Fahrenheit	
quat	3-comp-sink	200.00 PPM	
meatballs	hot holding	136.00 Fahrenheit	
shrimp	walk-in-cooler	41.00 Fahrenheit	
cooked broccoli	cold drawer	40.00 Fahrenheit	
ham	cold drawer	41.00 Fahrenheit	
chicken	walk-in-freezer	6.00 Fahrenheit	
hot water	3-comp-sink/prep sink	120.00 Fahrenheit	
chlorine	dishwashing machine	50.00 PPM	
cheese	walk-in-cooler	41.00 Fahrenheit	
hot water	restroom handsinks	100.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0213676 - FIBBAR MAGEES RESTAURANT	Site Address 156 S MURPHY AV, SUNNYVALE, CA 94086	Inspection Date 07/16/2024
Program PR0306223 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DES-LIAM ENTERPRISES	Inspection Time 14:00 - 15:10

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 **7/30/2024**. 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.

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: Evelyn Dennis
Manager

Signed On: July 16, 2024