

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 FA0200721 - BJ'S RESTAURANT & BREWHOUSE		Site Address 10690 N DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 02/27/2024		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 82 </div>		
Program PR0302135 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name CHICAGO PIZZA & BREWER'		Inspection Time 15:10 - 16:50			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By JOSE CORTES				FSC Jose Cortes 2/4/2027

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			S
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				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		X
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		X
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

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

Inspector Observations: Measured tri tip between 93F- 130F in hot holding unit at the back cook line area. Per PIC, it was cooked about 90 minutes ago.

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

[COS] PIC provided time stickers for tri tip to discard any leftovers at end of 4 hours from when it was taken out of temperature control.

Minor Violations

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: Measured chlorine at 0 ppm at dish machine. No active warewashing at the time chlorine was tested. Advised PIC to manually sanitize dishes until machine is repaired. Employee started washing dishes later in the inspection. PIC advised employee to use manual sanitizing method.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Lack of warm water at hand wash sink near ware wash area.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Observed open lids on dumpsters at back outdoor area.

[CA] Refuse containers shall be covered at all times when not in use.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Broken floor pieces in cook line area and back prep area of the facility.

[CA] Replace broken floor areas with smooth and of durable construction and nonabsorbent material that is easily cleanable.

Observed accumulation of food debris, dust and dirt under cooking equipments and racks in dry storage area.

[CA] Clean the floors and maintain in good condition.

Observed loose ceiling panel and gap in ceiling in the corner of ware wash area.

[CA] Repair the loose panel and gap in the ceiling.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Shrimp	Drawer unit under grill	40.00 Fahrenheit	
Chicken	Pizza cold hold unit	41.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	200.00 PPM	
Water	Hand wash sinks	100.00 Fahrenheit	
Water	Hand wash sink at ware wash area	85.00 Fahrenheit	
Chlorine	Dish machine	0.00 PPM	
Alfredo sauce	Hot holding	145.00 Fahrenheit	
Cut strawberries, cheese, cut tomatoes	Salad cold hold station	40.00 Fahrenheit	
Corn	Walk in cooler	40.00 Fahrenheit	
Tortilla soup	Hot holding	145.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Tri tip	Hot holding unit	93.00 Fahrenheit	93-130F; PIC marked for TPHC
Quinoa	Walk in cooler	40.00 Fahrenheit	
Pasta	Walk in cooler	40.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket at cook line	200.00 PPM	
Quaternary ammonium	Three compartment sink at bar	200.00 PPM	


Overall Comments:

Facility is cooling multiple PHFs. Risk Category will be changed from RC 2 to RC3.

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 **3/12/2024**. 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: Bartolos A
Manager
Signed On: February 27, 2024