

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 FA0272410 - PEGGY SUE'S 50'S DINER & BAR		Site Address 691 TASMAN DR Q, SUNNYVALE, CA 94089	Inspection Date 02/25/2026
Program PR0412066 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name SARA NAZ INC	Inspection Time 15:05 - 16:05
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By DANNY JIVANI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/23/2026

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

This violation found not in compliance on 02/25/2026. See details below.

Cited On: 02/23/2026

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

This violation found not in compliance on 02/25/2026. See details below.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to major handwashing and temperature violation.

Upon inspection:

- Broken under the counter cooler observed to not in use. Per PIC, cooler is not being used and shall be removed soon.
- Employee observed to be eating and then washed hands with soap and water prior to cooking.

Major violations observed to have been corrected. Continue to work on other violations from routine inspection report on 2/23/2026

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 **3/11/2026**. 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: Danny Javani
PIC

Signed On: February 25, 2026