

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 11/26/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 95 </div>		
Program PR0421688 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LAZY DOG RESTAURANTS, L		Inspection Time 15:30 - 16:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By THOMAS				FSC Jason Wood 6/13/25

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

OFFICIAL INSPECTION REPORT

Facility FA0279546 - LAZY DOG RESTAURANT & BAR	Site Address 19359 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/26/2024
Program PR0421688 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name LAZY DOG RESTAURANTS, LLC	Inspection Time 15:30 - 16:30
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

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

Inspector Observations: Hot water at the three compartment sink was measured at 102F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks where it shall reach a minimum of 100F.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels were used, reused, and stored on food prep surfaces at the cook line. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Walk-in cooler	41.00 Fahrenheit	
Marinara sauce	Reach-in cooler at cook line	41.00 Fahrenheit	
Raw steak	Drawer cooler at cook line	38.00 Fahrenheit	
Shrimp	Walk-in cooler	40.00 Fahrenheit	
breaded chicken	Drawer cooler	41.00 Fahrenheit	
Beef	Cooked	201.00 Fahrenheit	
Bison meatloaf	Drawer cooler at cook line	37.00 Fahrenheit	
Raw chicken	Drawer cooler by fryer	36.00 Fahrenheit	
Raw salmon	Drawer cooler at cook line	37.00 Fahrenheit	
Chicken nuggets	Upright reach-in cooler	39.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Bison meatloaf	Cooling	108.00 Fahrenheit	Time marking showed food was prepared at 2:44 PM
Mashed potatoes	Warmer unit	156.00 Fahrenheit	
Cut tomatoes	Prep line inserts	41.00 Fahrenheit	
Cheese curds	Drawer cooler by fryer	33.00 Fahrenheit	
Heavy cream	Walk-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Rice	Reach-in cooler at cook line	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Bean sprouts	Prep unit insert	41.00 Fahrenheit	
Mashed potatoes	Walk-in cooler	41.00 Fahrenheit	
Raw shrimp	Reach-in cooler at cook line	39.00 Fahrenheit	
Mashed potatoes	Hot holding at cook line	150.00 Fahrenheit	
Eggs	Prep line insert	40.00 Fahrenheit	
Ribs	Upright reach-in cooler	41.00 Fahrenheit	
Gravy	Hot holding at cook line	150.00 Fahrenheit	
Bison meatloaf	Walk-in cooler	40.00 Fahrenheit	
Marinara sauce	Walk-in cooler	41.00 Fahrenheit	
Milk	Reach-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher at bar	100.00 PPM	
Cooked vegetables	Drawer cooler at cook line	40.00 Fahrenheit	
Raw bison meat	Walk-in cooler	39.00 Fahrenheit	
Shredded chicken	Drawer cooler at cook line	39.00 Fahrenheit	
Half and half	Reach-in cooler	38.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0279546 - LAZY DOG RESTAURANT & BAR	Site Address 19359 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/26/2024
Program PR0421688 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name LAZY DOG RESTAURANTS, LLC	Inspection Time 15:30 - 16:30

Overall Comments:

Routine inspection conducted in conjunction with CO0155831

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 **12/10/2024**. 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: Thomas Liu
Bar Manager
Signed On: November 26, 2024