

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 FA0210701 - SIDELINE SPORTS BAR AND GRILL		Site Address 7028 SANTA TERESA BL, SAN JOSE, CA 95139		Inspection Date 08/27/2026		Placard Color & Score RED 70		
Program PR0301829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MICHAEL BETTENCOURT		Inspection Time 16:45 - 18:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By JOEY				FSC Not Available

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						
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		X			
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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		
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		
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 FA0210701 - SIDELINE SPORTS BAR AND GRILL	Site Address 7028 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 08/27/2026
Program PR0301829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MICHAEL BETTENCOURT	Inspection Time 16:45 - 18:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Paper towel dispenser not working at kitchen handwash station. [CA] Repair paper towel dispenser.*

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed potentially hazardous food that measured in the temperature danger zone located in the walk-in cooler that had been improperly cooked and cooled the day before (potato salad 45F). [CA] ENSure PHFs are properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours using rapid cooling methods. [COS] PIC voluntarily discarded tub of potato salad.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed live cockroach in bar area and in traps. Observed approx 50 dead cockroaches in bar area. [CA] ELiminate vermin from facility. work with professional/licensed pest control.*

- 1. Observed Vermin:** *Documented in the following areas: Live cockroach in bar area and in traps. . Observed approx 50 dead cockroaches in traps and bar area.*
- 2. Photographs:** *Taken for documentation purposes.*
- 3. Supervisor Notified:** *Elizabeth Tobin, Suzanne Lew*
- 4. Notification:** *The people in charge during inspection, Jeff and Joey, have been informed that the facility must close immediately.*

[CA]: *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Facility does not have FSC available. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

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

Inspector Observations: *Lack of consumer advisory on menus. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0210701 - SIDELINE SPORTS BAR AND GRILL	Site Address 7028 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 08/27/2026
Program PR0301829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MICHAEL BETTENCOURT	Inspection Time 16:45 - 18:30

Measured Observations

Item	Location	Measurement	Comments
quat	3 comp	200.00 PPM	
potato salad	walk-in cooler	45.00 Fahrenheit	
prime rib	prep table	129.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
hot water	3 comp	120.00 Fahrenheit	
ambient temp	walk-in cooler	42.00 Fahrenheit	
tomatoes	food prep cold hold	41.00 Fahrenheit	

Overall Comments:

- 1. Observed Vermin:** Documented in the following areas: Live cockroach in bar area and in traps. . Observed approx 50 dead cockroaches in traps and bar area.
- 2. Photographs:** Taken for documentation purposes.
- 3. Supervisor Notified:** Elizabeth Tobin, Suzanne Lew
- 4. Notification:** The people in charge during inspection, Jeff and Joey, have been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

NOTE: Approximately 100 customers in the facility for birthday party and football game.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/10/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Joey
Employee
Signed On: August 27, 2026