

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 FA0278879 - FAZ RESTAURANT & BAR	Site Address 181 E TASMAN DR 40, SAN JOSE, CA 95134	Inspection Date 12/02/2025
Program PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name FAZ RESTAURANTS INC	Inspection Time 13:10 - 15:10
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By FAZ

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 12/02/2025

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

Inspector Observations:

Roasted tomatoes measured 62F-65F while maintained in a plastic wrap-covered metal container in the left side prep cooler at the front service area. Per staff, the roasted tomatoes had been cooked last night, then maintained in the unit overnight to cool.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Roasted tomatoes VC&D into the trash.

Follow-up By

12/04/2025

Cited On: 12/02/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

Basmati rice measured 102F while maintained in a plastic-wrap covered container in the steam table at the front service line. Per the owner, they had taken the rice out of refrigeration one hour prior and were currently in the process of reheating it for service.

Owner stated that he is aware of the requirement for reheating.

[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

**Note: The steam table (and other hot hold units) are designed to maintain potentially hazardous foods at or above 135F, but are not designed to reheat food to 165F within the span of 2 hours. Discontinue the use of the steam table to reheat potentially hazardous foods to 165F.*

[COS] Basmati rice reheated to 165F in the oven and placed back into hot holding.

Follow-up By

12/04/2025

Cited On: 12/02/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Onion observed on the floor directly in front of a sticky trap with dead rodents on top. Employee picked up onion and placed the onion directly into a box of other onions, thereby adulterating them.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. Food stored directly on the floor shall be discarded

Follow-up By

12/04/2025

OFFICIAL INSPECTION REPORT

Facility FA0278879 - FAZ RESTAURANT & BAR	Site Address 181 E TASMAN DR 40, SAN JOSE, CA 95134	Inspection Date 12/02/2025
Program PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name FAZ RESTAURANTS INC	Inspection Time 13:10 - 15:10

immediately.

[COS] Box of onions VC&D into the trash.

Cited On: 12/02/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured 95F at the three compartment warewashing sink. Per the owner, the plumber conducted a service several days prior.

Follow-up By
12/04/2025

***Note: Hot water measured at 100F at all handwash sinks, and measured at 120F at all other sinks in the facility. Water heater reading states 124F.**

[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.

[SA] Facility shall use the mechanical dishwasher to conduct warewashing until water can be provided at minimum 100F at the three compartment warewashing sink. Owner states that he has scheduled a service from a plumber.

Cited On: 12/02/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Floor sink underneath the three compartment sink observed to be actively backing up with wastewater and overflowing onto the floor of the dishwashing area.

Follow-up By
12/04/2025

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

[COS] Employee snaked floor sink. Floor sink observed to be capable of draining, albeit slowly. Owner states that he has scheduled a service from a plumber.

Cited On: 12/02/2025

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

Inspector Observations:

Two dead, partially decomposed rodents observed on a sticky trap underneath the dry storage shelves directly outside of the walk-in cooler in the back kitchen area.

Follow-up By
12/04/2025

No other evidence of rodents observed throughout the facility

Manager provided pest control report from last month, which states that preventative treatment measures were taken for cockroaches and rodents, but no activity was observed.

Consulted with J. Rubingh and G. David regarding vermin findings.

[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.

[SA] Sticky trap with deceased rodents on top discarded. Pest control technician arrived on-site during the inspection. Exclusion measures taken, and bait stations placed throughout the kitchen.

A follow-up inspection will be conducted within the next 48 hours.

Any evidence of rodent activity during the follow-up inspection will result in facility closure

Minor Violations

OFFICIAL INSPECTION REPORT

Facility FA0278879 - FAZ RESTAURANT & BAR	Site Address 181 E TASMAN DR 40, SAN JOSE, CA 95134	Inspection Date 12/02/2025
Program PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name FAZ RESTAURANTS INC	Inspection Time 13:10 - 15:10

Cited On: 12/02/2025

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee touched face and nose, and then continued on to food preparation.

[CA] Employees shall change their gloves (if applicable) and wash their hands in all of the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled EQUIPMENT or UTENSILS.**
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.**
- (9) Before initially donning gloves for working with FOOD.**
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.**
- (11) After engaging in other activities that contaminate the hands.**

Cited On: 11/13/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/02/2025

Cited On: 12/02/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Various potentially hazardous foods (tzatziki, sliced tomatoes, etc.) measured 48F-49F while maintained in the prep cooler second to the left (oriented facing the dining area). Per staff, items had been placed into the unit less than 1.5 hours in preparation for lunch service. Ambient of the unit measured 49F via probe.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Some PHF's placed into ice baths. All other PHF's relocated to the walk-in cooler.

Cited On: 12/02/2025

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:

1. Black, mold-like substance observed on multiple cutting boards throughout the kitchen. All of the affected cutting boards were not actively in-use.

[CA] Maintain clean to prevent contamination of food. When cutting boards become too scratched/worn to be cleaned properly, discard them and obtain new ones.

[COS] Affected cutting boards discarded into the trash.

2. Chlorine sanitizer measured in the range of 10 ppm-25 ppm in the mechanical dishwasher while actively in-use to wash dishes. Sanitizer feed-line observed to not be immersed in bucket of chlorine sanitizer.

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

[COS] Employee placed sanitizer feed-line into chlorine sanitizer. Chlorine sanitizer remeasured at 50 ppm.

OFFICIAL INSPECTION REPORT

Facility FA0278879 - FAZ RESTAURANT & BAR	Site Address 181 E TASMAN DR 40, SAN JOSE, CA 95134	Inspection Date 12/02/2025
Program PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name FAZ RESTAURANTS INC	Inspection Time 13:10 - 15:10

Cited On: 11/13/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

This violation found not in compliance on 12/02/2025. See details below.

Cited On: 12/02/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Ambient of the prep cooler second to the left (when oriented facing the dining area) measured 49F via probe.

Ambient of the far-left prep cooler measured 50F via probe.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

Cited On: 11/13/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Compliance of this violation has been verified on: 12/02/2025

Measured Observations

Item	Location	Measurement	Comments
salmon	prep cooler - right - front service	40.00 Fahrenheit	
fish	walk-in freezer	8.00 Fahrenheit	
warm water	hand sink - front kitchen	100.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
frozen shrimp	freezer chest - front service	37.00 Fahrenheit	
caesar salad dressing	prep cooler - far left - front service	40.00 Fahrenheit	
sliced tomatoes	prep cooler - far right - front service	41.00 Fahrenheit	
cheese cake	upright freezer - back kitchen	34.00 Fahrenheit	
ambient	prep cooler - middle left - front service	49.00 Fahrenheit	
water	three compartment warewashing sink	95.00 Fahrenheit	
cheese	prep cooler - far left - ice bath - front service	41.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
hot water	two compartment sink	120.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection. Foodborne illness investigation CO0158443 conducted in conjunction with follow-up inspection.

Facility has corrected the following violations cited during the routine inspection conducted on 11/13/2025:

K06: Inadequate handwash facilities: supplied or accessible:

- All handwash sinks observed to be unobstructed and properly stocked with soap and paper towels. Owner stated that new soap dispensers for two of the handwash sinks will arrive in several days; In the meantime, pump bottles of soap are being utilized at the handwash sinks in the back kitchen area.

K41: Plumbing unapproved, not installed, not in good repair:

- Plumbing violations cited during the routine inspection have been corrected.

Compliance of the following was not verified:

K35: Equipment, utensils - not in good repair:

- The far left prep cooler is still unable to maintain potentially hazardous foods at 41F or below. Ambient measured 50F. Per the

OFFICIAL INSPECTION REPORT

Facility FA0278879 - FAZ RESTAURANT & BAR	Site Address 181 E TASMAN DR 40, SAN JOSE, CA 95134	Inspection Date 12/02/2025
Program PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name FAZ RESTAURANTS INC	Inspection Time 13:10 - 15:10

owner, the fan was replaced, but the unit is still improperly functioning. Refrigerator technician arrived on-site to address the unit. Technician states that the unit may require a part replacement.
- The left-side prep cooler (to the immediate right of the aforementioned prep cooler) is also unable to maintain potentially hazardous foods at 41F or below. Ambient measured 49F.

Two or more major violations were cited during the follow-up inspection.

A second follow-up inspection will be conducted in the next 48 hours to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

Facility will be billed for the second follow-up inspection

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Any evidence of rodent activity during the next follow-up inspection will result in facility closure

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 **12/16/2025**. 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: Faz Poursohi
Owner
Signed On: December 02, 2025