

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org

- No Signature



OFFICIAL INSPECTION REPORT

Facility FA0279546 - LAZY DOG RESTAURANT & BAR		Site Address 19359 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 06/23/2026		Placard Color & Score GREEN 86		
Program PR0421688 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LAZY DOG RESTAURANTS, L		Inspection Time 11:00 - 12:10			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By THOMAS				FSC Martin Avilla 9/16/28

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures			X	X			N
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		
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		

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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: *Lack of soap for the only handwash sink located at the bar. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands when required.*

[COS] *Employee refilled soap dispenser.*

Minor Violations

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

Inspector Observations: *At the prep insert unit at the cook line, potentially hazardous foods are stored in a secondary containers and measured at improper cold holding temperatures. Cut chicken measured at 49F and slice cheeses measured at 45F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee removed the secondary containers from under the potentially hazardous foods.*

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 for the three compartment sink at the bar is measured at 68F. [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.*

At time of inspection, the three compartment sink for the bar is not in use. All items are washed in dishwasher or taken to the back warewashing area.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Drawer cooler under cook line	37.00 Fahrenheit	
Raw chicken	Walk -in cooler	38.00 Fahrenheit	
Hot water	Three compartment sink at bar	68.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	50.00 PPM	
Calamari	Drawer Cooler by cook line	38.00 Fahrenheit	
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Bean sprouts	Insert unit at cook line	41.00 Fahrenheit	
Raw steak	Drawer cooler under grill	38.00 Fahrenheit	
Pasta	Drawer cooler under cook line	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Bison	Walk-in cooler	38.00 Fahrenheit	
Raw fish	Drawer cooler under cook line	35.00 Fahrenheit	
Poke	Walk-in cooler	37.00 Fahrenheit	
Aoili sauce	Insert unit at cook line	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Noodles	Drawer cooler at cook line	38.00 Fahrenheit	
Raw beef	Drawer cooler under cook line	37.00 Fahrenheit	
Rice	Upright reach-in cooler in prep area	40.00 Fahrenheit	
Black beans	Warmer at cook line	160.00 Fahrenheit	
Cut toatoes	Insert unit at cook line	39.00 Fahrenheit	
Raw beef patty	Drawer cooler at cook line	34.00 Fahrenheit	
Cooked steak	Grill	145.00 Fahrenheit	Cooked to medium. Measured ranged from 135F to 145F
Chicken	Upright reach-in cooler in prep area	41.00 Fahrenheit	
Chicken	Insert unit at cook line	49.00 Fahrenheit	
Cheese	Insert unit at cook line	45.00 Fahrenheit	
cream sauce	Ice bath - cooling	76.00 Fahrenheit	Per logs, 30 minutes into cooling
Gravy	Steam table at cook line	150.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Cooked beef	Walk-in cooler	40.00 Fahrenheit	
Raw shelll eggs	Insert unit at cook line	41.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0160017

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 **7/7/2026**. 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