

# 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

<b>Facility</b> FA0272410 - PEGGY SUE'S 50'S DINER & BAR		<b>Site Address</b> 691 TASMAN DR Q, SUNNYVALE, CA 94089		<b>Inspection Date</b> 10/13/2022	
<b>Program</b> PR0412066 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> SARA NAZ INC		<b>Inspection Time</b> 11:00 - 13:15
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> NAZ JIVANI	<b>FSC Shiraz Jivani</b> 01/10/2024		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>75</b>

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						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			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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
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

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

**Inspector Observations: Observed raw chicken located on the drainboard of the food prep sink that measured in the temperature danger zone (53F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above (unless the food is being diligently prepared). [COS] PIC will put the PHFs in the walk-in cooler to cool back down.**

### Minor Violations

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

**Inspector Observations: Food Handler Cards not available for review during time of inspection. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations: Observed one handwash sink in the back kitchen located next to the CO2 tanks that was blocked by other equipment. The sink basin was filled with items as well. [CA] Ensure all handwash sinks are clear and easily accessible to staff for handwashing.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed dead juvenile cockroaches in a sticky trap next to the water heater. [CA] Ensure facility is free of pests and vermin. Recommend working with professional pest control.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed several CO2 tanks not chained up or fastened to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Observed a small range that stuck out from under the ventilation hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Push the equipment under the hood and ensure there is a 6" hood overhang.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Observed an employee beverage (in an open cup) located on the food prep sink drainboard next to raw chicken. Observed a personal phone stored on a food prep surface. [CA] Store food, drinks, and other personal items away from food prep and food storage areas.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Observed ceiling panels that were not installed properly, leaving openings. [CA] Ensure the ceiling panels are installed properly, minimizing any gaps.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
whipped cream	low boy	37.00 Fahrenheit	
raw shell egg	food prep cold hold	41.00 Fahrenheit	
cheese	food prep cold hold	41.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
lasagna, chicken	walk-in cooler	36.00 Fahrenheit	
raw chicken	drainboard of food prep sink	53.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
french fries	freezer	11.00 Fahrenheit	
soup	warmer	188.00 Fahrenheit	
diced tomato	food prep cold hold	41.00 Fahrenheit	
shredded cheese	low boy	43.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
ice cream	3 door freezer	7.00 Fahrenheit	

## Overall Comments:

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 **10/27/2022**. 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




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**Received By:** Naz Jivani  
Employee

**Signed On:** October 13, 2022