

# 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><br>FA0278879 - FAZ RESTAURANT & BAR                             |  | <b>Site Address</b><br>181 E TASMAN DR 40, SAN JOSE, CA 95134 |                                          | <b>Inspection Date</b><br>11/13/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>79</b> </div> |  |                                         |
| <b>Program</b><br>PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                               | <b>Owner Name</b><br>FAZ RESTAURANTS INC |                                      | <b>Inspection Time</b><br>13:55 - 16:00 |                                                                                                                                                                |  |                                         |
| <b>Inspected By</b><br>ANABELLE GARCIA                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                          | <b>Consent By</b><br>MARIEL BACALSO  |                                         |                                                                                                                                                                |  | <b>FSC</b> Mariel Bacalso<br>10/29/2027 |

  

| 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     |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    |       |       |        | X   |     |     |
| 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                              |    |       |       |        |     |     |     |
| 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                              | X   |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    | X   |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                | X   |     |
| K39                   | Thermometers provided, accurate                                                     | X   |     |
| K40                   | Wiping cloths: properly used, stored                                                |     |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               | X   |     |
| 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                        |                                  |
|--------------------------------------------------------------------------|--------------------------------------------------------|----------------------------------|
| Facility<br>FA0278879 - FAZ RESTAURANT & BAR                             | Site Address<br>181 E TASMAN DR 40, SAN JOSE, CA 95134 | Inspection Date<br>11/13/2025    |
| Program<br>PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>FAZ RESTAURANTS INC                      | Inspection Time<br>13:55 - 16:00 |
| 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

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

**Inspector Observations: At the hand washing sink next to warewashing area:**

Follow-up By  
11/18/2025

**1) No hand soap available and no soap dispenser installed.**

**2) Hot water handle appears to be stuck. No hot water available. (Additional hand sinks available in kitchen area)**

**[CA] Ensure hand washing sinks are stocked with hand soap at all times. Repair hand washing sink and maintain in good condition.**

**Note: Food employee provided hand soap.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: In the Continental 4 drawer preparation cooler: cooked chicken breast (52F) observed cooling on top of cooked diced chicken(41F). (Stored inside drawer cooler) Per operator, chicken breast was cooked 30 minutes prior.**

**[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.**

**[SA] Chicken breast was relocated to walk in cooler for rapid cooling.**

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, 114125(b), 114141

**Inspector Observations: Accumulation of mold-like substance observed on inner panel of ice machine.**

**[CA] Routinely clean and sanitize ice machine to prevent buildup.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Expired quaternary ammonium test strips. (expired 2018)**

**[CA] Provide new test strips and maintain in good condition.**

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

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                        |                                  |
|--------------------------------------------------------------------------|--------------------------------------------------------|----------------------------------|
| Facility<br>FA0278879 - FAZ RESTAURANT & BAR                             | Site Address<br>181 E TASMAN DR 40, SAN JOSE, CA 95134 | Inspection Date<br>11/13/2025    |
| Program<br>PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>FAZ RESTAURANTS INC                      | Inspection Time<br>13:55 - 16:00 |

**Inspector Observations:** *Ambient temperature of Atosa 4 drawer preparation cooler measured 50F. No PHF's stored in unit.*

**Follow-up By**  
11/18/2025

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

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

**Inspector Observations:** *Accumulation of dust on ventilation hood filters.*

**[CA] Routinely clean hood filters to prevent buildup.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** *Multiple refrigeration units are lacking thermometers.*

**[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.**

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

**Inspector Observations:** *1) Leak observed at drain pipe of hand wash sink, across from preparation sink.*

**Follow-up By**  
11/18/2025

*2) Leak observed at preparation sink faucet and hot water handle is very difficult to open.*

**[CA] Repair plumbing fixtures and maintain in clean and good repair.**

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:** *In the warewashing area: employee beverage stored next to clean stainless steel containers.*

**[CA] Employees shall eat and drink in an area that will prevent potential contamination of food, equipment, linens, and single-use articles.**

## Performance-Based Inspection Questions

N/A

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                        |                                  |
|--------------------------------------------------------------------------|--------------------------------------------------------|----------------------------------|
| Facility<br>FA0278879 - FAZ RESTAURANT & BAR                             | Site Address<br>181 E TASMAN DR 40, SAN JOSE, CA 95134 | Inspection Date<br>11/13/2025    |
| Program<br>PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>FAZ RESTAURANTS INC                      | Inspection Time<br>13:55 - 16:00 |

## Measured Observations

| Item                | Location                             | Measurement       | Comments |
|---------------------|--------------------------------------|-------------------|----------|
| raw chicken kabob   | 3 door prep cooler                   | 41.00 Fahrenheit  |          |
| water               | hand wash sinks                      | 100.00 Fahrenheit |          |
| lamb shank          | steam table                          | 144.00 Fahrenheit |          |
| tiramisu            | counter top display cooler - bar     | 39.00 Fahrenheit  | IR       |
| ambient             | 2 door prep cooler                   | 40.00 Fahrenheit  |          |
| diced tomatoes      | 2 door prep cooler- insert           | 41.00 Fahrenheit  |          |
| water               | janitorial sink                      | 120.00 Fahrenheit |          |
| water               | bar 3 comp sink                      | 120.00 Fahrenheit |          |
| raw beef skewer     | 3 door prep cooler                   | 41.00 Fahrenheit  |          |
| water               | prep sink                            | 120.00 Fahrenheit |          |
| salsa               | Continental 4 drawer cooler - insert | 40.00 Fahrenheit  |          |
| whole milk          | display cooler - bar                 | 34.00 Fahrenheit  | IR       |
| water               | restroom hand wash sinks             | 100.00 Fahrenheit |          |
| quaternary ammonium | 3 comp sink                          | 200.00 PPM        |          |
| chlorine            | warewash machine                     | 50.00 PPM         |          |
| raw shrimp skewer   | drawer cooler - Continental          | 40.00 Fahrenheit  |          |
| water               | 3 comp sink                          | 120.00 Fahrenheit |          |
| chlorine            | warewash machine- bar                | 50.00 PPM         |          |
| ice cream           | walk in freezer                      | 12.00 Fahrenheit  | IR       |
| water               | hand wash sink (warewashing area)    | 63.00 Fahrenheit  |          |
| ambient             | walk in cooler                       | 39.00 Fahrenheit  |          |
| water               | bar hand wash sink                   | 100.00 Fahrenheit |          |

## Overall Comments:

***A follow up inspection will be conducted within 3 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$298/hr, minimum of one hour.***

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 **11/27/2025**. 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:** Mariel Bacalso  
manager

**Signed On:** November 13, 2025