

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 FA0279546 - LAZY DOG RESTAURANT & BAR		Site Address 19359 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 01/21/2026		Placard Color & Score GREEN 90		
Program PR0421688 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LAZY DOG RESTAURANTS, L		Inspection Time 15:15 - 16:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SPENCER				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						S
K07	Proper hot and cold holding temperatures	X						S
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		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		X
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

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

Inspector Observations: Floor sink located under the three compartment sink was clogged and overflowing onto the floor by the dishwasher.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall not contaminate the kitchen. Impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

[COS] Employee cleaned and cleared the clog in the floor sink. Water from the three compartment sink was able to drain freely into the floor sink.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of food debris inside the floor sinks located by the wok station and the three compartment sink. **[CA]** Nonfood contact surfaces shall be cleaned regularly or as needed to prevent accumulation of debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Dishwasher - bar	100.00 PPM	
Noodles	Drawer cooler by wok	41.00 Fahrenheit	
Raw shell eggs	Food prep unit insert by wok	40.00 Fahrenheit	
Hummus	Food prep unit insert near grill	39.00 Fahrenheit	
Raw beef	Drawer cooler by wok	39.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Pasta	Walk-in cooler - cooling	50.00 Fahrenheit	
Turkey	Drawer cooler near deep fryer	34.00 Fahrenheit	
Cut tomatoes	Food prep unit insert by deep fryer	40.00 Fahrenheit	
Raw fish	Drawer cooler under grill	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Raw beef	Drawer cooler under grill	41.00 Fahrenheit	
Mashed potatoes	Food prep unit insert by deep fryer	41.00 Fahrenheit	
Diced tomatoes	Food prep unit insert by grill	41.00 Fahrenheit	
Bison	Upright reach-in cooler near breakroom	38.00 Fahrenheit	
Mashed potatoes	Cooling	46.00 Fahrenheit	
Boiled eggs	Reach-in of prep unit near grill	40.00 Fahrenheit	
beansprouts	Food prep unit insert by wok	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chicken wings	Upright reach-in cooler near breakroom	40.00 Fahrenheit	
Raw fish	Walk-in cooler	39.00 Fahrenheit	
Raw chicken	Walk-in cooler	30.00 Fahrenheit	
Milk	Walk-in cooler	38.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0158764

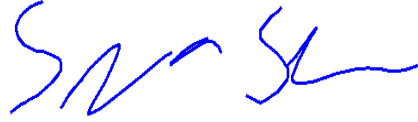
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 2/4/2026. 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



Received By: Spencer Schroeder
Regional Manager
Signed On: January 21, 2026