

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 FA0200968 - BLUE PHEASANT RESTAURANT		Site Address 22100 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 09/30/2026		Placard Color & Score GREEN 86		
Program PR0301460 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TSACHRES, MIKE		Inspection Time 12:00 - 13:30			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JULIE H.				FSC Mike Tsachres 12/04/2028

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						S
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		
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						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	X	
K34	Warewash facilities: installed/maintained; test strips		
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		
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	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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Observed expired and unavailable Food Handler's Card.

[Corrective Action] Maintain FHC current and valid. Ensure employee's FHC are readily available for review.

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:

Grime accumulation inside the ice machine by the ice chute.

[Corrective Action] Thoroughly clean and sanitize inside the ice machine.

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

Inspector Observations:

1. Plastic protective film on the single door upright freezer observed deteriorated.

[Corrective Action] Remove remaining plastic protective film.

2. Mold like substance on the rubber seal on the bottom right door of the 4 door upright cooler in the basement.

[Corrective Action] Thoroughly clean and maintain clean.

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:

1. The 2 door prep cooler at the service area is not working properly. Observed multiple containers of ice inside the cooler to help maintain proper cold holding temperature.

[Corrective Action] Refrigeration unit shall be able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below. Repair or replace the 2 door prep cooler.

2. The white plastic layer on the shelving in the single door upright display cooler observed deteriorated.

[Corrective Action] Repair or replace the shelving.

3. Rubber seal and latching mechanism on the middle door of the 3 door reach-in cooler at the bar observed damaged.

[Corrective Action] Repair or replace the rubber seal and latching mechanism.

4. The hinge on the bottom left door of the 4 door upright cooler observed damaged.

[Corrective Action] Repair or replace the door hinge.

5. Observed water leak from the evaporator in the walk-in cooler.

[Corrective Action] Repair to stop the leak.

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

Inspector Observations:

Observed lighting at cookline to be dim due to broken lighting.

[Corrective Action] Provide adequate lighting at the cookline. Repair or replace the light.

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

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Inspector Observations:

1. **Deteriorated flooring observed by the dishwasher machine at the bar.**

[Corrective Action] Maintain floors in good condition.

2. **Damaged ceiling observed in the basement by the 4 door upright cooler.**

[Corrective Action] Maintain ceiling in good condition.

3. **Mold like substance on the ceiling in the walk-in cooler.**

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	2 compartment sink	140.00 Fahrenheit	
chlorine sanitizer	dishwasher machine	50.00 PPM	bar
potatoes	steam table	145.00 Fahrenheit	
hot water	handwash sink	105.00 Fahrenheit	
chlorine sanitizer	dishwasher machine	50.00 PPM	
milk, whipped cream	single door upright display cooler	38.00 Fahrenheit	
whipped cream	single door undercounter cooler	37.00 Fahrenheit	bar
baked potatoes, salmon, butter	2 door upright cooler	38.00 Fahrenheit	
blue cheese	2 door prep cooler	43.00 Fahrenheit	service area
raw shell eggs, salmon	walk-in cooler	37.00 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 **10/14/2026**. 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: Julie Hilton

Signed On: September 30, 2026