

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 FA0200721 - BJ'S RESTAURANT & BREWHOUSE		Site Address 10690 N DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 10/17/2025	
Program PR0302135 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name CHICAGO PIZZA & BREWER'		Inspection Time 13:00 - 14:40
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION		Consent By KRISTINA	FSC KRISTINA RAMIREZ 8/6/2026	

Placard Color & Score
GREEN
87

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						
K06 Adequate handwash facilities supplied, accessible	X						
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						
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		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		
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

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

Inspector Observations: Measured blue cheese at 45F and quinoa at 45F at salad station top insert unit. Per PIC, these inserts were filled at 11 AM.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC added ice bag on top of inserts to cool PHFs to 41F or below.

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 measured at 116F at bar three compartment sink.

[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.

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

Inspector Observations: Observed fruit flies near bar hand wash sink.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: Observed multiple waste pipes extending into the sink at dish machine and ice machine floor sinks.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

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

Inspector Observations: Accumulation of black residue on floor outside beer walk in cooler and exit door.

Observed standing water near hand wash sink in front of walk in cooler. Accumulation of debris and food grime on floor in warewash area.

[CA] Clean the floors and floor sinks and maintain in food condition.

Observed chipped floor in the back prep area near food preparation sink and cooking equipment.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Replace broken floor area with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Pizza sauce	Pizza station top insert	41.00 Fahrenheit	
Cut tomatoes	Salad station top insert	40.00 Fahrenheit	
Cheese	Pizza station top insert	41.00 Fahrenheit	
Chikcen soup	Hot holding unit	155.00 Fahrenheit	
Chicken	Pizza station top insert	41.00 Fahrenheit	
Pasta	Walk in cooler	40.00 Fahrenheit	
Blue cheese	Salad station top insert	45.00 Fahrenheit	
Beans	Hot holding	140.00 Fahrenheit	
Brisket	Drawer refrigerator unit	41.00 Fahrenheit	
Ice cream	Above counter small freezer	10.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice pilaf	Walk in cooler	41.00 Fahrenheit	
Cheese and broccoli soup	Hot holding unit	160.00 Fahrenheit	
Blue cheese dressing	Salad station top insert	40.00 Fahrenheit	
Salsa	Top insert at cook line	41.00 Fahrenheit	
Quinoa	Salad station top insert	45.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Fries	Upright freezer	16.00 Fahrenheit	
Sauces	Hot holding	150.00 Fahrenheit	
Couscous bites	Drawer refrigerator unit	40.00 Fahrenheit	
Meatballs	Drawer refrigerator unit	41.00 Fahrenheit	
Chicken	Deep fryer drawer refrigerator unit	36.00 Fahrenheit	
Mozzarella cheese	Salad station top insert	40.00 Fahrenheit	
Hot water	Three compartment sink (bar)	116.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket near salad station	200.00 PPM	

Overall Comments:

CO0158155

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 **10/31/2025**. 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: KRISTINA RAMIREZ
MANAGER

Signed On: October 17, 2025