

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 FA0211979 - SIZZLER RESTAURANT		Site Address 2855 AUGUSTINE DR, SANTA CLARA, CA 95054	Inspection Date 08/19/2025
Program PR0302515 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name C FOOD CONCEPTS INC	Inspection Time 15:00 - 15:30
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By MIRIAM	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed numerous flies standing on the salad bar sneeze guard, several more flies on the bbq sauce containers by the salsa bar.

[CA] Food Facility shall be kept free of flies. Clean and sanitize all affected areas. The facility is required to close the salad bar until the fly issue has been resolved. Work with a licensed pest control provider to implement corrective actions. Provide a pest report prior to reopening the salad bar.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

CO0157612

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 **9/2/2025**. 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: MIRIAM
MANAGER

Signed On: August 19, 2025