

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 FA0272410 - PEGGY SUE'S 50'S DINER & BAR		Site Address 691 TASMAN DR Q, SUNNYVALE, CA 94089		Inspection Date 02/04/2025		Placard Color & Score GREEN 80		
Program PR0412066 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SARA NAZ INC		Inspection Time 12:30 - 14:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By TWINKLE				FSC Not Available

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		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		
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		X
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		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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Beans in the hot holding unit was measured at 74 degrees Fahrenheit in the hot holding unit. The unit was not turned on.

[Corrective Action] Maintain Potentially Hazardous Foods at or above 135 degrees Fahrenheit.

[Suitable Alternative] Employee voluntarily discarded the beans.

Minor Violations

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

Inspector Observations:

Observed expired Food Safety Certification.

[Corrective Action] Provide the current and valid Food Safety Certification.

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

Inspector Observations:

1. Lack of paper towels in the paper towel dispenser at the handwash sink at the cookline. A loose roll of paper towels observed nearby.

[Corrective Action] Ensure paper towel dispenser is stocked at all times.

2. Lack of paper towels in the paper towel dispenser at the handwash sink at the warewash area. Employee able to properly wash their hands at a nearby handwash station.

[Corrective Action] Ensure paper towel dispenser is stocked at all times.

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. Observed rusty water leaking from the bottom of the water heater. Water observed seeping under the back door and pooling at the back hallway.

[Corrective Action] Ensure equipment is in good working condition.

2. Observed a broken ice machine in the kitchen. Per employee, it has been broken for months.

[Corrective Action] Repair or replace the ice machine.

3. Observed water accumulation in the 3 door cooler chest at the bar. Cups are slightly submerged in the water.

[Corrective Action] Ensure refrigeration unit is in good working condition. Drain the water and wash the cups.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed pressurized cylinders next to the walk-in cooler and in various areas at the bar area not secured to a rigid structure.

[Corrective Action] Secure the pressurized cylinders to a rigid structure.

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

Inspector Observations:

Ceiling panels next to the walk-in cooler does not appear to be installed properly.

[Corrective Action] Properly install the ceiling panels.

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
milk	condiments cooler	29.00 Fahrenheit	bar area
beans	hot holding unit	74.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
hot water	3 compartment sink	123.00 Fahrenheit	
hot dogs, diced tomatoes	2 door prep cooler	35.00 Fahrenheit	right side
ground beef, hot dog	walk-in cooler	37.00 Fahrenheit	
cheese, chicken wings	2 door prep cooler	38.00 Fahrenheit	left side
beef patty	cookline	164.00 Fahrenheit	final cooking temp
sour cream	single door undercounter cooler	38.00 Fahrenheit	
hot water	handwash sink	100.00 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 **2/18/2025**. 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: Twinkle
employee
Signed On: February 04, 2025