

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 FA0278879 - FAZ RESTAURANT & BAR		Site Address 181 E TASMAN DR 40, SAN JOSE, CA 95134		Inspection Date 10/06/2026		Placard Color & Score YELLOW 56		
Program PR0421025 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name FAZ RESTAURANTS INC		Inspection Time 12:00 - 16:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MARIEL BACALSO				FSC Mariel Bacalso 10/29/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						N
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		X			
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
K10	Proper cooking time & temperatures		X		X			
K11	Proper reheating procedures for hot holding						X	
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated			X	X			
K14	Food contact surfaces clean, sanitized			X	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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1. Observed employee conducting active mechanical ware washing move dirty dishes into the ware washing machine and then proceed to touch clean dishes from inside the ware washing machine to transport for air-drying.

Follow-up By
10/13/2026

2. Observed employee taking plastic wrapped raw chicken skewers out of the lower portion of the preparation refrigerator and then proceed to unwrap them using gloved hands. After placing this item on the grill and cooking them for service, employee used the same gloves to transport ready to eat food (roasted tomatoes) to a serving dish without removing gloves or washing hands.

[CA] Wash hands and exposed arms with cleanser and warm running water before food preparation and after activities that contaminate the hands, including handling raw animal food or soiled equipment.

[COS] Specialist intervened and had employee rewash hands and rewash tray of plates that were exposed to contamination.

[COS] Specialist intervened and had food employee rewash hands. Roasted tomatoes were voluntarily discarded. See VC&D.

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

Inspector Observations:

Major:

1. Observed multiple PHF's including cheese, pepperoni, and tomato sauce measuring between 47-51F inside 4 door drawer prep insert near pizza oven. Per PIC, these items were placed into this unit about 2 hours ago. The ambient temperature of the unit is 51F measured by probe thermometer.

Follow-up By
10/13/2026

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

[COS] Asked PIC to move the PHF's out of 4 drawer cold holding unit and discontinue storage of PHF's inside unit until repaired.

Minor:

2. Measured shredded cheese and tomato salsa mixture between 49-61F inside a melted ice bath near waiter staff service line. Per food employee these items were placed out about 1hr prior to inspection.

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

[SA] Asked food employee to make a larger ice bath to hold the container of cheese and salsa to facilitate rapid cooling for continued service.

3. Measured cooked rice and vegetables at 119F in a pan on top of a plate sitting near cook line for service. Per PIC, this rice will be served hot for service and cooked one hour prior.

[CA] PHFs shall be held 135F and above.

[COS] Asked PIC to reheat and keep on the stove for hot holding. Confirmed temperature after reheating to 165F and placed into hot holding at a measured temperature of 140F.

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

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Inspector Observations: *Observed salmon cooked on the grill and measuring at 110F. Per PIC, this is an intermediate cooking step and then will be placed into the pizza oven for the final cooking step. The final cook temperature from the pizza oven measured between 97F-125F. Per the PIC, salmon is intended to be served well done.*

Follow-up By
10/13/2026

[CA] Cook fish, applicable intact meat, and raw shell eggs prepared to order for immediate service to at least 145°F for 15 seconds.

[COS] Asked PIC to recook salmon to reach a final cook temperature of 145F before serving. Final cook temperature from the pizza oven 159F.

Minor Violations

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

Inspector Observations: *Hand sink located near the cook line in the back of the facility was partially obstructed and lacked paper towels.*

[CA] Hand washing facilities shall be clean, unobstructed, and accessible at all times. Additionally, single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[SA] An additional hand sink stocked with paper towels and soap were located within a reasonable proximity of cook line for adequate hand washing. Paper towels restocked.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *1. Observed about 4-5 large service pans of rice measuring at 68-70F. Per PIC, these items were cooked about one hour prior and are sitting to cool before being moved to walk-in cooler. Approximately 45 minutes, remeasured the temperature of the rice at 73F.*

2. Observed 2-3 pans of lamb sitting on prep counter after being cooked one hour prior and measuring at 131F. Approximately 45 minutes later, the beef remeasured at 108-115F.

3. Observed cheesecake measuring at 150F at the beginning of inspection, per PIC this item finished baking about one hour prior to inspection. Approximately 45 minutes later, it measured at 123F.

[CA] Cool cooked food from 135°F to 70°F within 2 hours, then to 41°F or below within a total of 6 hours from the start of cooling.

Methods of rapid cooling:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently

[COS] Asked PIC to move both the rice, and cheesecake into the walk-in cooler. Lamb was placed into ice baths and relocated to the walk-in cooler.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed tomato paste can with a minor dent along the rim of the can.*

[CA] Bloated, leaking and dented cans shall be discarded immediately.

[COS] PIC voluntarily discarded the can. See VC&D.

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

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Inspector Observations: *Observed dead fly on top of clean dishes that were to be used for food service during the lunch hour.*

[CA] *The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits, other soil accumulations, and free from insect adulteration.*

[COS] *Asked PIC to remove the plate and rewash the dish before using for food service. No food contamination occurred during inspection.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Observed the hand wash sink in the middle of the service line with no hot water available. Cold water was available for employees to use.*

Observed the hand sink at the back corner of the kitchen with no hot or cold water available.

[CA] *Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

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

Inspector Observations: *Observed multiple fruit flies throughout the facility near the back prep area, service line, and ware washing station. No food contamination occurred during routine inspection.*

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

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: *Observed the ambient temperature of the 4 door under counter refrigeration unit measuring at 51F during service.*

Follow-up By
10/13/2026

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
Cooked chicken skewer	Grill	167.00 Fahrenheit	
Warm water	Restroom hand wash sink	100.00 Fahrenheit	
Hot water	3 compartment bar ware wash sink	120.00 Fahrenheit	
warm water	hand wash sink near warewashing station	100.00 Fahrenheit	
Ice cream	two door reach in cooler	3.80 Fahrenheit	
warm water	hand wash sink near service/cook line	0.00 Fahrenheit	unavailable
Rice	Prep counter	70.00 Fahrenheit	Cooling for ~ 1 hour
Ambient	4 door undercounter refrigerator	51.00 Fahrenheit	
Hot water	3 compartment ware wash sink	120.00 Fahrenheit	
Cheesecake	Prep counter	130.00 Fahrenheit	Cooling for ~ 1 hour.
Cooked Lamb	Prep counter	116.00 Fahrenheit	Cooling ~30 minutes.
Cook Salmon	Pizza oven	125.00 Fahrenheit	Recooked to 145F
Tomato sauce	4 door undercounter refrigerator	48.00 Fahrenheit	
Chlorine Sanitizer	Undercounter dishwasher near bar	50.00 PPM	
Tomato salsa	Waiter staff service area in ice bath	49.00 Fahrenheit	
Lamb skewers	walk-in cooler	43.00 Fahrenheit	Returning from diligent prep about 1 hr ago
Shredded cheese	Waiter staff service area in ice bath	61.00 Fahrenheit	
Cheese	4 door undercounter refrigerator	49.00 Fahrenheit	
Pepperoni	4 door undercounter refrigerator	51.00 Fahrenheit	
Chlorine Sanitizer	Upright dishwasher	50.00 PPM	
Raw lamb	walk-in cooler	41.00 Fahrenheit	
Cooked rice/green beans	prep counter	131.00 Fahrenheit	reheated and returned to hot holding

Overall Comments:

Joint inspection and written report by Madeline Meza

- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM).

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 **10/20/2026**. 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: Mariel Bacalso
Manager

Signed On: October 06, 2026