

# 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

<b>Facility</b> FA0279546 - LAZY DOG RESTAURANT & BAR		<b>Site Address</b> 19359 STEVENS CREEK BL, CUPERTINO, CA 95014	<b>Inspection Date</b> 03/03/2025
<b>Program</b> PR0421688 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		<b>Owner Name</b> LAZY DOG RESTAURANTS, L	<b>Inspection Time</b> 15:15 - 15:45
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> THOMAS LIU	

Placard Color & Score

**GREEN**  
**N/A**

### 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: Raw shell eggs at the insert unit of the cook line were over stacked and measured at 59F.**

**[CA] Potentially hazardous foods when cold holding shall be held at or below 41F.**

**[COS] Employee voluntarily discarded the over stacked eggs.**

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### Measured Observations

Item	Location	Measurement	Comments
Raw shell eggs	Walk-in cooler	38.00 Fahrenheit	
Raw shell eggs	Cook line prep insert	59.00 Fahrenheit	
Bean sprouts	Cook line prep insert	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Tofu	Drawer cooler	38.00 Fahrenheit	
Raw shrimp	Drawer cooler	40.00 Fahrenheit	

#### Overall Comments:

**Limited inspection conducted in conjunction with CO0156359.**

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 **3/17/2025**. 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:** Thomas Liu  
Manager  
**Signed On:** March 03, 2025