

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 02/23/2026		Placard Color & Score YELLOW 69		
Program PR0412066 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SARA NAZ INC		Inspection Time 15:15 - 16:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By DANNY JIVANI				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						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
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			
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	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	X	
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	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

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

Inspector Observations: *Observed employee come in from unloading boxes from truck outside and make a drink prior to washing his hands. [CA] Properly wash hands with soap and warm water for at least 20 seconds, and dry with a paper towel prior to handling food. [COS] Employee washed his hands with soap and warm water.*

Follow-up By 02/26/2026

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

Inspector Observations: *1 Door under the counter cooler by entry to the kitchen measured to have:*
-Ambient temperature of 61F
-Curly fries at 57F
-Sweet potato fries at 54F
-French fries 57F

Follow-up By 02/26/2026

Per employee items were placed there after lunch about 1-2 hours prior.

[CA] Maintain PHFs at 41F and below for cold holding.

[COS] Fries were moved to a different cooler.

Minor Violations

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

Inspector Observations: *Food safety certificate observed to be expired [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

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

Inspector Observations: *Handwash sink in back area observed to have paper towel dispenser out of battery. Paper towels are not accessible at station. Other handwash sink station in back kitchen area observed to be fully stocked. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Handwash sink dispenser had batteries replaced.*

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

Inspector Observations: *Upright dishwasher observed to have 0 ppm chlorine. Prime for sanitizer pump observed to not be dispensing any sanitizer. No active dishwashing observed at time of inspection. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. Facility may continue using washing and rinsing if followed by manual sanitation in 3-comp sink. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Raw beef and raw chicken stored in walk in cooler above breads and produce. Raw chicken in middle prep cooler observed to be stored above tuna salad and other ready to eat foods. [CA] Store raw meats below ready to eat foods to prevent cross contamination.*

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

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Inspector Observations: 1) Knives stored in crevices between two prep coolers [CA] Store utensils in areas that are easily accessible, and cleanable.

2) Domestic kegerators were added to the facility without approval. [CA] Remove unapproved equipment. Facility can use approved built in kegs or facility can submit to this Agency's Plan Check Division for adding new additional equipment.

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

Inspector Observations: Floors at cookline observed to be finished with a rough raised surface. [CA] Floors will have approved finish. Finishes may be found on our website EHinfo.org under the plan check page. Finishes shall be durable, smooth, nonabsorbent, and easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cut tomatoes	Middle prep cooler	42.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Raw steak	Walk in cooler	39.00 Fahrenheit	
Raw chicken	Walk in cooler	39.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Raw burger	Drawer under grill	38.00 Fahrenheit	
Shredded cheese	Right prep cooler	40.00 Fahrenheit	
Pooled eggs	Right prep cooler	39.00 Fahrenheit	
Sliced cheese	Left prep cooler	41.00 Fahrenheit	
Sliced cheese	Middle prep cooler	41.00 Fahrenheit	
Cheese	Walk in cooler	41.00 Fahrenheit	
Cream cheese	2 door under counter cooler	39.00 Fahrenheit	
Tuna salad	Left prep cooler	40.00 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 **3/9/2026**. 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: Danny Jivani
PIC
Signed On: February 23, 2026