

# 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 FA0200140 - HOUSE OF BAGELS OF CAMPBELL	Site Address 1640 S BASCOM AV D, CAMPBELL, CA 95008	Inspection Date 07/10/2024
Program PR0305207 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LEO, JEFFREY	Inspection Time 10:30 - 11:00
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By JAVIER

Placard Color & Score

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

### Comments and Observations

#### Major Violations

Cited On: 07/02/2024

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

**Compliance of this violation has been verified on: 07/10/2024**

#### Minor Violations

Cited On: 07/02/2024

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

**Compliance of this violation has been verified on: 07/10/2024**

#### Measured Observations

Item	Location	Measurement	Comments
Cut tomatoes	Food prep unit insert	41.00 Fahrenheit	
Sausage patty	Food prep unit insert	41.00 Fahrenheit	
hot dog	Display case cooler	40.00 Fahrenheit	
Slice ham	Food prep unit insert	41.00 Fahrenheit	
lox	Display case cooler	41.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	40.00 Fahrenheit	
Cream cheese	Food prep unit insert	37.00 Fahrenheit	

#### Overall Comments:

*Follow-up inspection for routine inspection conducted by Helen Dinh on 7/3/24*

*The following violations was verified to still be in compliance or corrected:*

- Potentially hazardous foods are measured at the proper holding temperatures (See measured observations)
- Display case cooler is operating properly and able to hold potentially hazardous foods at or below 41F. Ambient temperature of the unit measured at 41F.

*No additional follow-up required.*

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 **7/24/2024**. 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.

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**Legend:**

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** Javier  
PIC  
**Signed On:** July 10, 2024