



## OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0200134 - NOB HILL FOODS #606-BAKERY		<b>Site Address</b> 1602 W CAMPBELL AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 05/13/2025		<b>Placard Color &amp; Score</b>  <b>GREEN</b>  <b>95</b>
<b>Program</b> PR0305098 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> NOB HILL GENERAL STOF		<b>Inspection Time</b> 09:45 - 10:45	
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> DAN	<b>FSC</b> Julianne Donahue 12/14/2028		

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						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	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								
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						X		
K46	No unapproved private home/living/sleeping quarters								
K47	Signs posted; last inspection report available								
K48	Plan review								
K49	Permits available								
K58	Placard properly displayed/posted								

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## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Fly observed in prep area. No direct contamination observed.**

**[CA]: Eliminate evidence of fly in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times.**

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

**Inspector Observations: Cove base near walk in freezer in disrepair.**

**[CA]: Repair/replace cove base and maintain in good condition.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

N/A

### Overall Comments:

**Discussed ensuring that testing solution for Quat sanitizer is between 65 - 75F per manufacturer's guidance.**

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 **5/27/2025**. 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:** Dan Dodds  
Store Team Leader (STL)

**Signed On:** May 13, 2025