

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 FA0200285 - LUIGI'S		Site Address 2495 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 10/08/2026		Placard Color & Score GREEN 89		
Program PR0301404 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NIJMEH, R S G		Inspection Time 10:25 - 12:45			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JOSEPH NIJMEN				FSC Romel Nijemeh 02/24/2027

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						N
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

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: Two house flies found at kitchen/prep area. No direct contamination observed.

[CA] Food facility shall be kept free of flies.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed several open bags of food in shelving through facility.

[CA] After opening bagged foods immediately store open dry foods in approved food grade containers with tight fitting lids to prevent contamination and pest harborage.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed build up of mildew/debris on fan condenser in walk-in cooler.

[CA] Clean area more frequently to avoid build up of debris/mildew.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed medical /vitamins pills stored in 3- door lower cooler. Employee stated they were vitamins for their personal use.

[CA] Personal care items (medication/vitamins) shall be label & stored in a designated storage area for personal items.

[COS] Employee removed item from cooler and stored in employee designated area.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Handwashing signs not posted on some hand wash stations in facility.

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	dish washer	100.00 PPM	
f	f	1.00 Fahrenheit	
pinto beans	walk in cooler	34.00 Fahrenheit	
cooked chicken	prep line coold holding near cookline	30.00 Fahrenheit	
shredded cheese	walk in cooler	34.00 Fahrenheit	
marinara sauce	walk in cooler	40.00 Fahrenheit	IR
marinara sauce	final cook temp	169.00 Fahrenheit	
cooked lasanga	3-door lower cooler	40.00 Fahrenheit	
sausage	walk in cooler	32.00 Fahrenheit	
walk in cooler	walk in cooler	39.00 Fahrenheit	
mozzarella cheese	prep unit cold holding	39.00 Fahrenheit	
sausage	prep line coold holding near cookline	39.00 Fahrenheit	
hot water	restrooms	100.00 Fahrenheit	
cooked lansagna	walk in cooler	36.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
shredded mozzarella cheese	3-door lower cooler	40.00 Fahrenheit	
pizza pie	final cook temp	170.00 Fahrenheit	
meat balls	hot holding steam table	169.00 Fahrenheit	
ham	prep unit cold holding	39.00 Fahrenheit	
hot water	3-comp sink warewashing	120.00 Fahrenheit	
marinara sauce	prep unit cold holding	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Belin Zepeda. Inspection report written by Belin Z.

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 **10/22/2026**. 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: Joseph Nijmeh
PIC

Signed On: October 08, 2026