

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 FA0263620 - OAKMONT PRODUCE MARKET		Site Address 810 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 12/20/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 67 </div>		
Program PR0388358 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name DIAZ, FEDERICO AYALA		Inspection Time 10:00 - 11:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ISMAEL				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				N
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		X			N
K07	Proper hot and cold holding temperatures		X		X			S
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	X	
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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0263620 - OAKMONT PRODUCE MARKET	Site Address 810 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 12/20/2024
Program PR0388358 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name DIAZ, FEDERICO AYALA	Inspection Time 10:00 - 11:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *REPEAT VIOLATION*

Follow-up By
12/26/2024

1. Hand sink basin at meat department completely blocked by a metal pan. Hand sink at the produce area completely blocked by orange juicer.

[CA]: Hand sink stations shall be accessible at all times.

[COS]: Metal pan and orange juicer removed.

2. Hand sink station at the produce area did not have soap in the dispenser.

[CA]: Hand sink stations shall be equipped with hand soap and single use towels at all times.

[COS]: Dispenser was refilled with soap by manager.

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

Inspector Observations: Multiple Potentially Hazardous Food (PHFs) at the display case (left side) measured between 45F - 48F. Manager stated PHFs are stored in the unit overnight. Ambient temperature measured at 45F.

[CA]: PHFs shall be cold held at 41F or below at all times.

[COS]: PHFs were voluntarily discarded.

Follow-up By
12/26/2024

Minor Violations

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

Inspector Observations: 1. Food safety manager certificate not provided.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

2. Food handler training for employees that handle open food and food contact surfaces not provided.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

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, 114125(b), 114141

Inspector Observations: Accumulation of debris on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Maximum water temperature at produce 3 compartment sink and produce prep sink measured at 115F. Maximum water temperature at the front 2 comp sink measured at 116F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. Adjust/assess water heater as needed.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen meat thawing in the 3 compartment sink and on prep table.

[CA]: Frozen food shall be thawed using the following approved methods:

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

OFFICIAL INSPECTION REPORT

Facility FA0263620 - OAKMONT PRODUCE MARKET	Site Address 810 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 12/20/2024
Program PR0388358 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name DIAZ, FEDERICO AYALA	Inspection Time 10:00 - 11:30

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

Inspector Observations: *REPEAT VIOLATION*

1. Multiple boxes of whole produce stored at the back of the facility. Back of the facility is not fully enclosed and does not have approved floor, wall, and ceiling finishes.

[CA]: Discontinue storing food at the back of the facility. Food shall be stored within an approved fully enclosed facility.

2. Multiple food containers stored directly on the floor.

[CA]: Food items must be stored at least six (6) inches elevated from the floor.

3. Whole produce stored at the front did not have overhead covering at the beginning of inspection.

[CA]: Whole produce shall have an overhead covering at all times.

[COS]: Staff provided overhead covering.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Missing testing method for measuring Chlorine sanitizer.

[CA]: Provide a testing method (ie Chlorine test strips) for measuring Chlorine sanitizer. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds.

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

Inspector Observations: 1. Ambient temperature of display case (left side) measured at 45F.

[CA]: Discontinue use of display case (left side) for PHFs until it is able to properly cold hold PHFs at 41F or below at all times.

Follow-up By
12/26/2024

2. Unapproved orange juicer machine.

[CA]: Provide proof that orange juicer machine is commercial grade. All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
milk, eggs	aisle fridge (left side)	44.00 Fahrenheit	no other PHFs besides pasteurized dairy and milk
water	hand sink at produce area	104.00 Fahrenheit	
water	hand sink at meat department	102.00 Fahrenheit	
raw pork, raw beef	display case (middle and right sides)	39.00 Fahrenheit	39F - 40F
ham, hotdog	aisle fridge 2	41.00 Fahrenheit	
water	3 comp sink at meat department	118.00 Fahrenheit	
tripe/menudo	display case (left side)	45.00 Fahrenheit	-beef feet: 45F -goat stew: 47F -lamb shank: 47F -lamb shoulder: 48F -beef tongue: 44F - 45F
yogurt, cheese	aisle fridge (middle and right side)	41.00 Fahrenheit	
raw chicken, raw beef, cheese	walk in cooler	40.00 Fahrenheit	40F - 41F
raw shrimp, cooked shrimp	display case 2	41.00 Fahrenheit	

Overall Comments:

Provided list of approved food safety manager and food handler courses to manager.

OFFICIAL INSPECTION REPORT

Facility FA0263620 - OAKMONT PRODUCE MARKET	Site Address 810 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 12/20/2024
Program PR0388358 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name DIAZ, FEDERICO AYALA	Inspection Time 10:00 - 11:30

Discussed with manager that violations with comply by date shall be corrected by 12/26/2024 . Continued non-compliance will result in subsequent follow-up inspections charged at \$298 per hour.

Any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www.https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/). For questions, contact DEH Plan Check via email at dehplancheck@deh.sccgov.org or via call at (408) 918-3400 (ask for Plan Check).

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 **1/3/2025**. 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: Ismael Lepe
Manager
Signed On: December 20, 2024