

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 FA0284030 - ANDRO'S ROSTILJ		Site Address 1520 DELL AV B, CAMPBELL, CA 95008		Inspection Date 10/16/2025		Placard Color & Score GREEN 90		
Program PR0426000 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ANDRO'S ROSTILJ LLC		Inspection Time 10:45 - 12:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CIANO FERNANDINI				FSC Ciano Fernandini 08/06/2029

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						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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				S
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		
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	X	
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		

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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

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: 1. High temp dish machine contact surface temperature measured at 145F after 3 cycles. No active ware-washing observed.

[CA]: Dish surface temperature must measure at least 160F when conducting mechanical sanitization.

Technician arrived to assess/repair/adjust unit during inspection.

2. *REPEAT VIOLATION*

Washed and wet equipment stack on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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

Inspector Observations: One dead cockroach observed underneath 3 comp sink. No other activities found after thorough inspection.

PIC did not have access to pest control reports at the time of inspection. PIC stated facility receives pest control service once/month.

[CA]: Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

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

Inspector Observations: *REPEAT VIOLATION*

Multiple open bags of dry food stored in dry storage areas.

[CA]: All open bags of dry food shall be transferred to food grade containers or stored in food grade containers and covered with a fitted lid.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Leaks at hand sink near high temp dish machine and at 3 comp sink.

[CA]: Repair leak and maintain in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
butter	walk in cooler 3	40.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
milk	walk in cooler 1	41.00 Fahrenheit	
mac and acheese	cook line	169.00 Fahrenheit	final cooking temp
ambient temp	walk in cooler 4	40.00 Fahrenheit	
milk	walk in cooler 3	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
milk	walk in cooler 2	40.00 Fahrenheit	
water	2 comp sink 3	120.00 Fahrenheit	
watermelon juice	walk in cooler 2	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	2 comp sink 2	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
salsa	walk in cooler 1	41.00 Fahrenheit	
water	2 comp sink 4	120.00 Fahrenheit	
chicken	oven	175.00 Fahrenheit	final cooking temp
water	2 comp sink 1	120.00 Fahrenheit	

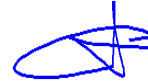
Overall Comments:

Facility is operating from 4am - 12 noon and 2 pm - 4:30 pm except on Saturday's.

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 **10/30/2025**. 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:	Ciano Fernandini
	Executive Chef
Signed On:	October 16, 2025