

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 FA0230272 - NASCHMARKT CAMPBELL		Site Address 384 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 10/24/2025
Program PR0330279 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ISMAIL DUMAN	Inspection Time 14:25 - 14:50
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By ISMAIL DUMAN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 10/14/2025

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

Compliance of this violation has been verified on: 10/24/2025

Minor Violations

Cited On: 10/14/2025

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: 10/24/2025

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw beef	undercounter cooler	38.00 Fahrenheit	
cooked noodles	prep line cooler	41.00 Fahrenheit	
raw pork	undercounter cooler	40.00 Fahrenheit	
ambient temp	undercounter cooler	38.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted for routine inspection on 10/14/2025 regarding the following violations:

-K07 - Improper hot and cold holding temperatures

-K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity

Specialist observations:

-K07 - Improper hot and cold holding temperatures: CORRECTED

-K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity: CORRECTED

report emailed to: ISMAIL@NASCHMARKTRESTAURANTS.COM

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 **11/7/2025**. 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.

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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: Ismail Duman
Owner

Signed On: October 24, 2025