

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0278459 - UNCLE JOHNS PANCAKE HOUSE		Site Address 2125 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 03/12/2026
Program PR0420665 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name WH BREAKFAST CORP	Inspection Time 10:45 - 11:30
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JORGE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/10/2026

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

Compliance of this violation has been verified on: 03/12/2026

Cited On: 03/12/2026

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

Inspector Observations: 1) In the 1-door preparation unit at the cook line, measured pooled eggs and shelled eggs at 59F. Per PIC, the refrigeration unit was recently plugged in and stocked 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] All Potentially Hazardous Foods were relocated to a functioning under counter cooler to facilitate rapid cooling.

2) In the 2-door preparation unit in the front bar area, measured whipped cream topping from 41-51F. Per PIC, the whipped cream topping was moved from the under counter to the preparation unit inserts 45 minutes prior to temperature measurement. Observed whipped cream topping is stored above the preparation insert cooler line. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] The whipped cream was relocated to the under counter to facilitate rapid cooling. Ensure foods are stored below the insert cooler lines.

Cited On: 03/10/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 03/12/2026

Minor Violations

Cited On: 03/12/2026

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: Measured the ambient temperature of the 1-door preparation unit next to the cook line at 60F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until the unit is repaired.

Measured Observations

Item	Location	Measurement	Comments
gravy	walk-in cooler	38.00 Fahrenheit	
salsa	walk-in cooler	41.00 Fahrenheit	
sausages	countertop warmer	149.00 Fahrenheit	
hashbrowns	ice bath in preparation sink	135.00 Fahrenheit	Cooling. Per PIC, cooked 30 minutes prior.
pooled eggs	1-door preparation unit	59.00 Fahrenheit	Per PIC, moved to refrigeration 2 hours prior.
whipped cream	2-door preparation unit inserts	51.00 Fahrenheit	41-51F
ambient	1-door preparation unit	60.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up inspection to the last routine inspection (3/10/2026).

The following major violations have been corrected:

- K07: Improper holding temperatures.

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--- Facility is now storing the whipped butter in the under counter cooler at the cook line, and the sausages inside a counter top warmer. Measured items at proper holding temperatures. See measured observations.

--- Observed other major improper holding temperatures during this inspection. See violation K07.

- K09: Improper cooling.

--- Observed salsas and gravy in the walk-in cooler have properly cooled down to below 41F. Per PIC, facility utilized an ice paddle to continuously stir and monitor these foods during the cooling process.

--- At the time of inspection, observed facility was properly cooling hashbrowns in an ice bath in the preparation sink. Ensure hashbrowns are fully submerged into the ice bath to facilitate proper cooling.

The facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 3/26/2026. 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: Jorge Salas
Manager

Signed On: March 12, 2026