

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 FA0200274 - THE HOOK		Site Address 2369 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 06/09/2025
Program PR0305455 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name THE HOOK LLC	Inspection Time 14:00 - 15:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By BRITTANY BARNES	

Placard Color & Score

GREEN
N/A

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: 1. Dog bed/bowl noted within the office of the facility at the time of inspection.

[CA] No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.

- Remove items from facility.

2. Old rat droppings noted in the following locations:

- Next to CO2 tanks in the back part of the bar area.

- Within room with mop sink.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

[SA] Operator was able to clean/sanitize these area at the time of inspection. No further evidence of vermin activity.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Hood filters have heavy grease build up at the time of inspection.

[CA] Ventilation hood filters shall be maintained clean and good repair.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Cover is missing on restroom vent within the kitchen area.

[CA] Toilet facilities shall be maintained clean and in good repair.

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: Equipment noted in the back area of the facility by emergency exit door. Also equipment within kitchen that is no longer being used.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: 1. Both restrooms are missing a cove base at the time of inspection. Vinyl cove within both restrooms noted at the time of inspection.

[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

**Follow-up By
06/17/2025**

2. Back room that has mop sink has ceiling panels missing at the time of inspection.

[CA] Repair the ceiling with a durable, smooth, nonabsorbent, and easily cleanable surface.

3. Food debris noted under the cook line at the time of inspection.

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

4. Holes noted around the electrical panel.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

All structural items mentioned must be completed by the compliance date.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Shelled eggs	Reach in #2	40.00 Fahrenheit	
Ambient	Reach in freezers (2x)	5.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cheese	Reach in	39.00 Fahrenheit	
Warm water	Hand wash/restroom/bar	100.00 Fahrenheit	
Ambient	Prep table	40.00 Fahrenheit	
Ambient (Non-PHF's)	Reach in (bar)	40.00 Fahrenheit	
Ambient	Walk in	39.00 Fahrenheit	Beer/beverages
Ranch	Reach in	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: The Hook

NEW OWNER: The Hook LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP__13__. An invoice for the permit fee in the amount of \$__1,148.00__ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 7 / 1 / 25 - 6 / 30 / 26 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 6 / 9 / 25**

***Permit condition: NONE**

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****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

****Facility will be charged 100% penalty for not notifying this department about the change of ownership within 10 days of commencing operations.***

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 **6/23/2025**. 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: Brittany Barnes
Owner
Signed On: June 09, 2025