

# 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 FA0200356 - CAMPBELL PIZZA COMPANY		Site Address 3393 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 07/08/2025	
Program PR0301910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CAMPBELL PIZZA COMPANY		Inspection Time 14:40 - 16:30
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By BIKRAMI	FSC Not Available	

Placard Color & Score

**YELLOW**

**60**

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					N
K07 Proper hot and cold holding temperatures		X		X			N
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		X			N
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
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	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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
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

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

**Inspector Observations: At the back restroom hand sink, no single use towels were provided in the dispenser.**

**[CA]: Hand wash sinks shall be equipped with single use towels within the dispenser at all times.**

**[COS]: Single use towels were provided to the restroom hand sink.**

Follow-up By  
07/11/2025

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

**Inspector Observations: 1. At the prep line cooler, multiple Potentially Hazardous Food (PHFs) measured above 41F. Ambient temperature measured at 67F.**

**2. At the 1 door reach in cooler next to pizza prep table, multiple PHFs measured above 41F. Per Owner, PHFs were placed in the unit approximately 2.5 hours prior to measurement. Ambient temperature measured at 62F.**

**[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times.**

**[SA]: At the prep line cooler, PHFs that have been out of temperature for more than 4 hours were voluntarily discarded. PHFs at the prep line cooler and at the 1 door reach in unit that have been out of temperature for less than 4 hours were relocated to walk in cooler. PHF's will temporarily be placed on ice bath until units are able to properly cold hold PHFs.**

**3. Cheese pizza stored in room temperature (measured at 80F). Per Owner, cheese pizza has been out since 3 hours prior to measurement. Owner stated cheese pizza is usually discarded 2 hours after it's cooked. No time markings observed nor Time As A Public Health Control (TPHC) documents provided.**

**[CA]: PHFs shall be hot held at 135F or above at all times. Discussed TPHC with Owner. TPHC procedures provided.**

**[COS]: Pizza time marked to be discarded on the 4th hour after it was removed from temperature control.**

Follow-up By  
07/11/2025

K14 - 8 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, 14125(b), 114141

**Inspector Observations: 1. MAJOR: Employee rinsed soiled knife (after using for preparing raw shrimp) and placed back on knife rack with cleaned knives without properly sanitizing knife prior.**

**[CA]: Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

**[COS]: Knife was relocated to 3 comp sink to be ware-washed and sanitized.**

Follow-up By  
07/11/2025

**2. MINOR: Dish machine is dispensing 0 ppm of Chlorine sanitizer. Chlorine sanitizer observed empty. No active ware-washing at the time.**

**[CA]: Dish machine shall be able to dispense 50 ppm of Chlorine sanitizer at all times.**

**[SA]: Sanitizer compartment sink with 100 ppm of Chlorine sanitizer was set up.**

**\*REPEAT VIOLATION\***

**3. Accumulation of black debris on the interior of ice machine.**

**[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.**

### Minor Violations

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

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**Inspector Observations: \*REPEAT VIOLATION**

**1. Food safety manager certificate not provided on site.**

**[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 certificates not provided on site.**

**[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations: \*REPEAT VIOLATION\***

**Flies observed at prep areas. No direct contamination observed.**

**[CA]: Remove flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination**

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

**Inspector Observations: \*REPEAT VIOLATION\***

**Raw shrimp was thawing in stagnant water at the back 3 comp sink. Raw shrimp measured at 31F.**

**Raw octopus thawing in basket on floor next to 3 comp sink. Raw octopus measured at 30F**

**[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**

**[COS]: Raw shrimp and and raw octopus relocated to walk in cooler.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: \*REPEAT VIOLATION\***

**Unapproved makeshift prep area for seafood observed setup at the corner of dining room. Area has two ice chests and cold holding prep line unit storing PHFs (PHFs measured at 41F or below). Exposed ceiling observed above prep area.**

**[CA]: Food preparation shall only occur in approved areas. Immediately cease operation of the seafood section in unapproved**

**areas of the facility. Operate in approved areas or submit plans to this department to approve the area.**

Follow-up By  
07/11/2025

**note: A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.**

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: \*REPEAT VIOLATION\***

**1. Prep line unit's ambient temperature measured at 67F and 1 door reach in's ambient temperature measured at 62F.**

**[CA]: Cooling units shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of units for PHFs until it is able to properly cold hold PHFs. Assess/repair/adjust unit as needed.**

**2. Walk in cooler door is in disrepair. Walk in cooler door is shut closed using a keg.**

**[CA]: Repair walk in cooler door.**

**3. At the back outdoor area of the facility, there are unused equipment stored underneath a canopy.**

**[CA]: Remove unused equipment.**

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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: Personal cellphone and unsecured beverage bottle stored on prep table where employee was preparing shrimp.**

**[CA]: Personal items shall be stored in a designated area separate from food and food contact surfaces.**

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

**Inspector Observations: \*REPEAT VIOLATION\***

**Exposed ceiling observed over pizza prep area and bar area.**

**[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
deli ham	walk in cooler	41.00 Fahrenheit	
marinara	prep line cooler	72.00 Fahrenheit	cheese: 61F salami: 62F pepperoni: 65F raw pork: 63F chicken: 55F cut tomatoes: 59F
ambient temps	merchandisers (non PHF)	40.00 Fahrenheit	
pico de gallo	walk in cooler	41.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
chickien	2 door freezer	13.80 Fahrenheit	
water	3 comp sink/hand sink	120.00 Fahrenheit	
cut tomatoes	prep line cold holding at dining room	40.00 Fahrenheit	
ambient temp	chest freezer	3.80 Fahrenheit	
raw fish	chest cooler at dining room	39.00 Fahrenheit	
raw chicken	1 door reach in	65.00 Fahrenheit	cooked chicken: 65F fries: 41F (previously frozen per PIC)

## Overall Comments:

**A follow up inspection will be conducted by 07/11/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour**

**Discussed with Owner that permit is expiring on 07/31/2025. Ensure health permit is renewed prior to expiration date.**

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 **7/22/2025**. 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



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**Received By:** Bikram Badwo

Owner

**Signed On:** July 08, 2025