

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 FA0253446 - STACKS CAMPBELL		Site Address 139 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 02/10/2026		Placard Color & Score GREEN 75		
Program PR0369016 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ALLITCON INC		Inspection Time 10:00 - 12:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By LAWTON				FSC Georgina Reyes 4/27/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						N
K05	Hands clean, properly washed; gloves used properly			X	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
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						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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	X
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	X
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

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

Inspector Observations:

Repeated Violation

1. Measured the following foods at their respective temperatures in the main preparation cooler inserts:

- Diced tomatoes at 49F at the top layers of the insert and 40F at the lower portions of the insert
- Multiple containers of shredded cheese at 56F at the top layers of the insert and 41F at lower portions of the insert
- Containers of ham and sausages at 59F at the top layers of the insert and 40F at lower portions of the insert

A food worker stated the containers were filled approximately 1 hour prior and the lid for the cold top inserts was observed removed.

[CA] PHFs shall be held at 41°F when cold holding.

[COS] The violation was corrected by removing the top portions of the above foods and relocating them into the walk in cooler to cool to 41F and the person in charge stated they would cover the cold top inserts.

2. Measured whipped butter at the front service counter at 51F. The person in charge stated the whipped butter was placed out approximately 1 hour prior

[CA] PHFs shall be held at 41°F when cold holding.

[COS] The violation was corrected by creating a large ice bath in a bus bin that adequately covered the sides of the whipped butter containers.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Repeated Violation

Observed a food worker rinse their hands with water and subsequently dry their hands with a paper towel without using soap.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] The food worker was directed and successfully washed their hands with water, soap, and dry with a single use paper towel.

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)

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Inspector Observations:

Repeated Violation

Observed boxes of batter mix stored on a trash bin in the back dry storage area. No direct contamination observed.

[CA]: Discontinue storing food items on top of trash can. Ensure food is stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.

New Violation

Observed raw bacon stored above ready to eat food in the walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Repeated Violation

Multiple bags of open food stored at dry storage area.

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

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:

Observed cardboard being used to line the wire shelf at the back dry storage area.

[CA] Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed an ice scoop stored directly on top of the ice bin at the back preparation area.

[CA] Clean equipment and utensils shall be stored in a manner to prevent contamination of the food contact surface.

[COS] A clean container was placed to hold the ice scoop between uses.

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

Inspector Observations:

Observed the ventilation hood filters to not be installed while equipment was in use below the hood.

[CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

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:

Observed leaks at the piping below the right compartment of the two compartment preparation sink and below the three compartment sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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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:

1. Observed an uncovered employee beverage at the main preparation cooler

2. Observed an employee cellphone stored at a back preparation table near the stand mixer

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

[COS] The violations were corrected by relocating the beverage and cell phone. The use and storage of a covered beverage container was discussed at this time.

3. Observed the CO2 cylinders to be unsecured in the back storage area

[CA] Maintain pressurized CO2 cylinders secured to a rigid structure.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
Cut melon	Back preparation cooler	39.00 Fahrenheit	
Pooled eggs	Preparation cooler	44.00 Fahrenheit	
Cut cantelope	Back preparation cooler	40.00 Fahrenheit	
Sanitizer Concentration	Multiuse wiping cloth bucket, back preparation	200.00 PPM	Quaternary Ammonia
Gravy	Hot holding unit	139.00 Fahrenheit	
Sausage	Reach in cooler at cooks line	41.00 Fahrenheit	
Sausage	Reach in preparation cooler	40.00 Fahrenheit	
Cooked beans	Flat top grill	141.00 Fahrenheit	Hot holding
Sausage	Walk in cooler	39.00 Fahrenheit	
Water	Three compartment	120.00 Fahrenheit	
Sanitizer Concentration	Multiuse wiping cloth bucket, front service	200.00 PPM	Quaternary Ammonia
Raw shelled eggs	Preparation cooler	41.00 Fahrenheit	IR
Santizer Concentration	Low temperature dish machine	50.00 PPM	Chlorine
Ham	Walk in cooler	38.00 Fahrenheit	
Water	Cooks line hand washing sink	108.00 Fahrenheit	
Water	Preparation sink	122.00 Fahrenheit	
Ground beef	Upright freezer	20.00 Fahrenheit	IR

Overall Comments:

A joint inspection was conducted on this date with P. Lagana, REHS, and J. Lucus, REHS. This report was generated by J. Lucus

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 **2/24/2026**. 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.

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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: lawton smith
Manager
Signed On: February 10, 2026