

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 FA0200228 - MR PICKLE'S SANDWICH SHOP		Site Address 2080 S BASCOM AV A, CAMPBELL, CA 95008		Inspection Date 01/08/2025		Placard Color & Score GREEN 81		
Program PR0304622 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHARLSTON PARK		Inspection Time 15:30 - 16:45			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By CHARLSTON PARK				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						S
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					
K07	Proper hot and cold holding temperatures	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						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
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		
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	X	
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0200228 - MR PICKLE'S SANDWICH SHOP		Site Address 2080 S BASCOM AV A, CAMPBELL, CA 95008	Inspection Date 01/08/2025
Program PR0304622 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CHARLSTON PARK	Inspection Time 15:30 - 16:45
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: *Observed lack of cold water at the only handwash sink. Per PIC, faucet leaks when cold water is in use. [CA] Handwash sink shall maintain an adequate supply of hot and cold water at all times. [COS] PIC will keep the cold water faucet running to ensure that the water temperature is readily adjustable.*

Minor Violations

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

Inspector Observations: *Facility lacks food safety manager certification. [CA] A food facility which handles non-prepackaged potentially hazardous foods shall maintain a valid food safety manager's certificate.*

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

Inspector Observations: *Observed bag of onions stored on the kitchen floor. [CA] Food shall be stored six inches above the floor to prevent contamination.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Observed prepackaged macaroni and potato salad for sale in the grab-&-go refrigeration. Per PIC, foods are packaged on-site. [CA] Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:*

- 1. The common name of the food.*
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.*
- 3. An accurate declaration of the quantity of contents.*
- 4. The name and place of business of the manufacturer, packer, or distributor.*

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 the use of domestic Samsung freezer in the kitchen. [CA] All equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed wet and soiled wiping cloths stored on kitchen counters. [CA] Wiping cloths shall be stored in sanitizing solution of an approved concentration when not in use.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

OFFICIAL INSPECTION REPORT

Facility FA0200228 - MR PICKLE'S SANDWICH SHOP	Site Address 2080 S BASCOM AV A, CAMPBELL, CA 95008	Inspection Date 01/08/2025
Program PR0304622 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHARLSTON PARK	Inspection Time 15:30 - 16:45

Measured Observations

Item	Location	Measurement	Comments
potato salad	self-service display refrigeration	40.00 Fahrenheit	
cut tomato	cold holding prep 1	41.00 Fahrenheit	
salami	2-door under counter	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
Caesar dressing	3-door under counter	38.00 Fahrenheit	
cheese	3-door under counter	41.00 Fahrenheit	
cheese	walk-in cooler	41.00 Fahrenheit	
tuna salad	cold holding prep 3	41.00 Fahrenheit	
cut tomato	cold holding prep 2	41.00 Fahrenheit	
turkey	walk-in cooler	41.00 Fahrenheit	
chowder	hot holding warmer	140.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	400.00 Fahrenheit	

Overall Comments:

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **1/22/2025**. 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.

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: Charleston Park
Owner
Signed On: January 08, 2025