

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 FA0273800 - MO'S TBJ		Site Address 278 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 06/10/2025		Placard Color & Score GREEN 77		
Program PR0414017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MO'S TBJ CAMPBELL, LP		Inspection Time 10:00 - 11:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JOSE				FSC Ante Marcelic 03/23/2028

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						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		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						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		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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		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

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

Inspector Observations: MAJOR:

At the right side drawer coolers at cook line, multiple Potentially Hazardous Food (PHFs) measured between 44F - 48F. Per Staff, food items have been in the unit since yesterday. Ambient temperature of unit measured at 48F.

MINOR:

REPEAT VIOLATION

-At the prep line unit to the left, multiple PHFs measured between 44F - 46F. Per Staff, food items were placed in the unit approximately 2 hours prior to measurement. Ambient temperature of unit measured at 50F. Lid of unit not placed.

-Cooked potatoes on counter table measured at 45F. Staff stated it's been out for approximately 2 hours prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below.

[COS]: PHFs that measured greater than 41F for more than 4 hours were voluntarily discarded. PHFs that measured greater than 41F for less than 4 hours were relocated to other working cooling units.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *REPEAT VIOLATION*

Maximum water temperature at bar 3 comp sink measured at 116F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: At the walk in cooler, raw shell eggs were placed on shelf above ready to eat food.

[CA]: Properly store raw shell eggs beneath and separate from ready to eat food.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *REPEAT VIOLATION*

Missing testing method for Quat sanitizer.

[CA]: Provide a testing method (for ex: test strips) for Quat sanitizer.

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*

Prep line unit (to the left) and drawer cooler (to the right) are not able to properly cold hold PHFs at 41F or below.

[CA]: Assess/repair units as needed. Discontinue use of units for PHFs until it is able to properly cold hold PHFs.

Follow-up By 06/12/2025

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: *REPEAT VIOLATION*

Pressurized cylinders not secured to a rigid structure.

[CA]: Pressurized cylinders shall always be stored properly/secured to a rigid structure.

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

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Inspector Observations: Sanitizer bucket at cook line measured at 0 ppm Quat sanitizer.

[CA]: Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
milk	bar cooler 2	40.00 Fahrenheit	
cheese	stove top hot holding	159.00 Fahrenheit	
Quat sanitizer	3 comp sink sanitizer dispenser	200.00 PPM	
Chlorine sanitizer	bar dish machine	50.00 PPM	
pooled egg	prep line cooler (left)	44.00 Fahrenheit	mushroom: 44F pico de gallo: 46F turkey: 45F melon: 45F petso: 46F
ambient temp	bar cooler	38.00 Fahrenheit	
cooked potatoes	walk in cooler	41.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
cut tomatoes	prep line cooler (right)	41.00 Fahrenheit	
Chlorine sanitizer	upright dish machine	50.00 PPM	
water	3 comp sink at ware wash station	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
frijoles	steam table	150.00 Fahrenheit	
tomato soup	stove top hot holding	167.00 Fahrenheit	
pasta	1 door reach in	41.00 Fahrenheit	
tates tots	drawer cooler (left)	41.00 Fahrenheit	
sausage	1 door reach in	39.00 Fahrenheit	
gravy	walk in cooler	40.00 Fahrenheit	
ambient temp	prep line cooler (right)	40.00 Fahrenheit	
gravy	steam table	147.00 Fahrenheit	
steak	drawer cooler (right)	48.00 Fahrenheit	shrimp: 46F canadian bacon: 46F prosciutto: 49F ham: 44F chicken: 41F fish: 45F turkey: 48F
raw burger	drawer cooler (left)	40.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 06/12/2025 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

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 **6/24/2025**. 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



Received By: Ante Marcelic
Manager

Signed On: June 10, 2025