

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 FA0252653 - BUCA DI BEPPO		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 09/03/2025	
Program PR0367790 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BUCA INC		Inspection Time 13:00 - 14:45
Inspected By HENRY LUU		Inspection Type RISK FACTOR INSPECTION		Consent By MOHAMMAD A.	
				FSC Kazoua Phang 01/25/2027	

Placard Color & Score
RED
N/A

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						
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
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		
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		
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	X
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: PHF items maintained inside the food preparation refrigerator across from the griddle measured as follows:

- Raw stuffed breaded chicken - 45F - approximately 3-5 lbs.
- Raw breaded chicken - 47F - approximately 5-8 lbs.
- Cooked sausage - 49F - 5 sausage links.

PHF items maintained inside the food preparation refrigerator closes to the walk-in refrigerator measured as follows:

- Portioned sliced chicken - 49F - approximately 10-20 lbs.
- Portioned prosciutto - 50F - approximately 3-5 lbs.
- Portioned sliced sausage - 48F - approximately 8-12 lbs.

Per main chef, all items were prepared the night before and has been maintained inside the preparation refrigerators since.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] All items were VC&D due to improper temperature holding.

Follow-up By
09/05/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: - Rodent droppings observed in the following areas:

- 5+ at the cook line, in the space between the bottom of the griddle and top of the drawer refrigerator.
- 2+ on floor underneath the dry storage racks in the walkway behind the hostess stand.
- 3+ on top of cans on the bottom of the dry storage rack.
- 2+ on floor inside the dry storage room at the bar.

Per covering manager, facility is serviced monthly. Last service was conducted on 8/28/2025. Pest control reports were provided for review upon request.

- Photographs: Taken for documentation purposes.
- Supervisor was notified of the closure.
- The person in charge during inspection, Mohammad A. has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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: Ambient temperature of the two food preparation refrigerators at the cook line measured between via 49F to 55F via IR.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
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K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Observed "Public Notice of Application for Ownership Change," for ABC license.

- Applicant: BDB California LLC.

Temporary ABC permit was issued on 6/12/2025.

Manager stated that ownership was changed approximately in September of 2024.

[CA] A food facility shall not be open for business without a valid health permit.

CEASE AND DESIST ALL ACTIVITIES.

A permit shall be issued by this department when investigation has determined that the proposed facility and its method of operation meets the specifications of the approved plans or conforms to the requirements set forth by this department.

Please contact local health department at 408-918-3400 to obtain a valid health permit.

**** New owners shall submit application for a Facility Evaluation Request for the change of ownership.**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cooked penne pasta	Walk-in refrigerator	41.00 Fahrenheit	
Raw meat ball	Walk-in refrigerator	41.00 Fahrenheit	
Breaded eggplant	One-door upright refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Marinara sauce	Food preparation refrigerator - pizza prep	40.00 Fahrenheit	
Quaternary ammonia	Sanitizing buckets	200.00 PPM	Cook line, pizza prep line
Chlorine sanitizer	Mechanical dish machine - bar	50.00 PPM	
Cooked rigatoni	One-door upright refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine - kitchen	50.00 PPM	
Raw shrimp	Walk-in refrigerator	40.00 Fahrenheit	
Milk	Walk-in refrigerator	39.00 Fahrenheit	
Stuff shells	One-door upright refrigerator	40.00 Fahrenheit	
Lasagna	Hot holding unit	140.00 Fahrenheit	
Marinara sauce	Steam table	167.00 Fahrenheit	
Water	Thermolizer bath	167.00 Fahrenheit	
Cooked linguine paster	One-door upright refrigerator	40.00 Fahrenheit	
Meat ball in marinara sauce	Steam table	158.00 Fahrenheit	
Meat sauce	Walk-in refrigerator	40.00 Fahrenheit	

Overall Comments:

- Complaint investigation was conducted concurrently with risk factor inspection.

- Facility is hereby closed due to evidence of a vermin infestation.

- Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all live and dead rodents and insects from the facility.

- Clean and sanitize the affected area(s) and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.

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- *Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)*
- *Eliminate food and water sources inside and outside the facility.*
- *Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).*
- *Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).*

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

- Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- Facility has went through a change of ownership without notifying the department of environmental health.
- Health permits are nontransferable.

- Facility is to immediately cease and desist all operations.
- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

- Facility shall remain closed until:
- Vermin infestation is completely abated
- New owners shall submit a Facility Evaluation Request.
- An inspection has been conducted and a health permit is issued to the new owner.
***** Facility will be issued at 100% permit penalty.**

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

CLOSURE / PERMIT SUSPENSION NOTICE

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 9/17/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Mohammad A.
Manager

Signed On: September 03, 2025