

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 FA0200348 - A BELLAGIO		Site Address 33 S CENTRAL AV, CAMPBELL, CA 95008		Inspection Date 11/19/2025		Placard Color & Score GREEN 90		
Program PR0302200 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EDMOND ZENCIRCI		Inspection Time 11:15 - 12:45			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SERENA				FSC Roberto Pineda 10/09/2028

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						
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						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		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			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		
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		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		

OFFICIAL INSPECTION REPORT

Facility FA0200348 - A BELLAGIO	Site Address 33 S CENTRAL AV, CAMPBELL, CA 95008	Inspection Date 11/19/2025
Program PR0302200 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EDMOND ZENCIRCI	Inspection Time 11:15 - 12:45

K48	Plan review	X	
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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. *REPEAT VIOLATION* Accumulation of grime on the interior panel of the ice machine. No direct contamination of ice observed.

[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.

2. Maximum water temperature at high temp dish machine measured at 136F after 3 cycles. No active ware-washing during measurement.

[CA]: High temp dish machine must be capable of sanitizing the surface of utensils to at least 160F at all times. Discontinue use of unit until it is working properly.

[SA]: Conduct manual ware-wash and sanitization at 3 comp sink. 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.

3. Dish machine dispensed 0 ppm of Chlorine sanitizer. No active ware-washing during measurement.

[CA]: Mechanical dish machine shall be capable of dispensing 50 ppm of Chlorine.

[SA]: Conduct manual ware-wash and sanitization at 3 comp sink. 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.

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

Inspector Observations: Maximum water temperature at mop sink measured st 114F.

[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.

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

Inspector Observations: 1. Multiple containers of food stored directly on the floor.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks).

2. Open bag of bulk food at kitchen near 2 door freezer.

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

K48 - 2 Points - Plan review unapproved; 114380

OFFICIAL INSPECTION REPORT

Facility FA0200348 - A BELLAGIO	Site Address 33 S CENTRAL AV, CAMPBELL, CA 95008	Inspection Date 11/19/2025
Program PR0302200 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EDMOND ZENCIRCI	Inspection Time 11:15 - 12:45

Inspector Observations: *REPEAT VIOLATION*

-Per routine inspections on 03/30/2022, 02/23/2023, 11/14/2024 facility's bar underwent remodel and did not obtain approval from DEH Plan Check prior to remodeling. Hand sink, 3 comp sink, dish machine, ice bin, and under counter unit observed.

-Unapproved flooring observed at the bar and the service station where the ice machine is located.

[CA]: New construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be at <https://deh.santaclaracounty.gov/>

Follow-up By
12/19/2025

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org
(408) 918-3400

NOTE: Continued non-compliance may subject the facility to enforcement actions and charged follow-up inspection.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
raw squid	prep line cooler 2	38.00 Fahrenheit	
marinara	stove top	123.00 Fahrenheit	active cooling > 15 mins prior to measurement
ambient temp	bar cooler	36.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
polenta	walk in cooler	40.00 Fahrenheit	
cut tomatoes	prep line cooler 1	40.00 Fahrenheit	
water	restroom hand sink s	100.00 Fahrenheit	
cooked octopus	prep line cooler 1	41.00 Fahrenheit	
prosciutto	prep line cooler 2	41.00 Fahrenheit	
dolce	prep line cooler 2	38.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
marinara	ice bath	41.00 Fahrenheit	
half an dhal	2 door under counter cooler	38.00 Fahrenheit	
rice	prep line cooler 1	41.00 Fahrenheit	
lasagna	walk in cooler	39.00 Fahrenheit	
mozzarella cheese	prep line cooler 2	40.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 12/19/2025 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 **12/3/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0200348 - A BELLAGIO	Site Address 33 S CENTRAL AV, CAMPBELL, CA 95008	Inspection Date 11/19/2025
Program PR0302200 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EDMOND ZENCIRCI	Inspection Time 11:15 - 12:45

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: Chef Benny
Chef

Signed On: November 19, 2025