

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 FA0230721 - WORLD WRAPPS - CAMPBELL/PRUNEYARD		Site Address 1875 S BASCOM AV 165, CAMPBELL, CA 95008		Inspection Date 06/06/2025	
Program PR0330814 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name WORLD WRAPPS II INC		Inspection Time 12:30 - 13:40
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By WILLIAM SANTOS	
				FSC Darling Gonzalez 03/21/2028	

Placard Color & Score
GREEN
72

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	X			N
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	X			N
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						S
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				
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		
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		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
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: *REPEAT VIOLATION*

1. MAJOR:

-At the drawer cooler, raw steak measured at 53F and mushroom, onion, and bell pepper measured at 48F. Per Staff, food items have been stored in the unit since last night. Ambient temperature of unit measured at 40F.

-At the cook line, par cooked potato wedges measured at 91F. Per Staff, the potato wedge were relocated from the walk in cooler to the cook line approximately 4 hours prior to measurement.

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

[COS]: PHFs were voluntarily discarded by Manager.

2. MINOR:

-In the walk in cooler, adobo sauce measured at 45F and raw shrimp measured at 44F. Walk in cooler's ambient temperature in the beginning measured at 50F. Per Manager, the it is due to constant opening of walk in cooler during food preparation.

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

The ambient temperature of unit decreased to 40F after 15 minutes.

Minor Violations

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

Inspector Observations: Expired food handler training certificates.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Employee at prep line wiped sweat off of their face using their forearm twice and proceeded to continue preparing food without washing hands and forearm prior. No direct contamination of hands/food observed.

[CA]: Food employees must wash their hands and portion of arms properly for 15-20 seconds before beginning work, before handling food or clean equipment/utensils, as often as necessary during food preparation to remove soil and contamination, when switching from working with raw to ready to eat foods, after touching body parts, after using the restroom, and any time when contamination may have occurred.

[COS]: Manager instructed employee to wash hands and portion of forearm in contact after touching face.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *REPEAT VIOLATION*

Rice in the Autec rice dispenser for sushi rolls is subject to Time As A Public Health Control (TPHC) but timer on site was not turned on from the time the rice was removed from temperature control.

[CA]: When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS]: Manager turned on the timer for 7 minutes in which rice is discarded on the 4th hour after it was removed from temperature control.

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

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Inspector Observations: 1. Accumulation of black/brown debris on the interior surface of ice machine. No direct contamination 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. The maximum temperature measured from the high temperature dish machine measured at 152F. Note: the dish machine was not in active use and was ran 3 times.

[CA]: High temp dish machine must be capable of sanitizing the surface of utensils to at least 160F at all times. Assess/repair unit as needed. Discontinue use of unit until it is working properly. Facility shall use available 3 comp sink and Quat sanitizer to conduct manual ware-washing. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

REPEAT VIOLATION

3. Washed and wet utensils and equipment stacked on top of each other.

[CA] Equipment and utensils must be properly air dried after sanitizing and prior to stacking

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: Scoop in flour bulk storage in direct contact with food.

[CA]: Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).

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

Inspector Observations: Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

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: 1. Leak observed on the cold water valve at the front hand sink.

2. Leak observed from the condenser fans of the walk in cooler.

3. Leak observed from the hot water valve at prep sink.

[CA]: Repair plumbing of noted equipment and maintain plumbing in good condition.

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. *REPEAT VIOLATION*

Entry doors propped open throughout the inspection. No active delivery observed.

[CA]: Facility shall be fully enclosed.

2. Personal ice cream stored in 1 door freezer reach in with facility food.

[CA]: Employee food shall be maintained separate from facility food.

Performance-Based Inspection Questions

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

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Quat sanitizer	sanitizer dispenser at 3 comp sink	200.00 PPM	
rice	hot box 2	153.00 Fahrenheit	
mushroom, onion, and bell pepper	steam table	143.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
raw beef	walk in cooler	33.00 Fahrenheit	thawing
shrimp	stove top	160.00 Fahrenheit	final cooking temp
Quat sanitizer	sanitizer bucket at front line	200.00 PPM	
water	front hand sink	100.00 Fahrenheit	
garlic aioli	prep line cooler 2	40.00 Fahrenheit	
jasmine tea with dairy	open display case	40.00 Fahrenheit	
cheese	prep line cooler 1	41.00 Fahrenheit	
jasmine tea with dairy	under counter cooler	38.00 Fahrenheit	
crema	walk in cooler	41.00 Fahrenheit	
steak	steam table	163.00 Fahrenheit	
mushroom, onion, and bell pepper	walkin cooler	63.00 Fahrenheit	active cooling began 2 hours prior to measurement
cut tomatoes	prep line cooler 2	40.00 Fahrenheit	
adobo sauce	steam table	149.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
steak	hot box 1	159.00 Fahrenheit	
raw tuna	prep line cooler 2	39.00 Fahrenheit	
noodles	prep line cooler 1	39.00 Fahrenheit	

Overall Comments:

Routine inspection in conjunction with CO0157025.

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 **6/20/2025**. 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: William Santos
Kitchen Manager

Signed On: June 06, 2025