

# 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

<b>Facility</b> FA0230721 - WORLD WRAPPS - CAMPBELL/PRUNEYARD		<b>Site Address</b> 1875 S BASCOM AV 165, CAMPBELL, CA 95008		<b>Inspection Date</b> 02/25/2026	
<b>Program</b> PR0330814 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> WORLD WRAPPS II INC		<b>Inspection Time</b> 14:40 - 15:50
<b>Inspected By</b> PRINCESS LAGANA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> AXEL	
<b>FSC</b> Darling Gonzalez 03/21/2028					

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>76</b>

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				N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		X		X			N
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		
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		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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *In the walk in cooler, tofu measured between 58F - 60F and mushroom with vegetables measured between 55F - 58F. Manager stated food items were cooked 6 hours prior to measurement.*  
**[CA]:** *Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).*  
**Approved cooling methods include:**  
 1) *Placing the food in shallow pans*  
 2) *Separating the food into thinner or smaller portions.*  
 3) *Using rapid cooling equipment (Ex. blast chiller)*  
 4) *Using containers that facilitate heat transfer (ex. stainless steel)*  
 5) *Adding ice as an ingredient.*  
 6) *Using ice paddles*  
 7) *Using an ice bath and stirring frequently*  
 8) *Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

### Minor Violations

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

**Inspector Observations:** *\*REPEAT VIOLATION\**  
*One food handler training is expired and one is missing.*  
**[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*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *Front hand sink partially blocked by pitcher in basin.*  
**[CA]:** *All hand sinks shall be accessible at all times.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *At the prep line cooler, cut tomatoes measured between 41F - 47F. Metal container filled past the fill line/overstacked. Cut tomatoes placed into the unit approximately 30 minutes prior to measurement.*  
**[CA]:** *Potentially Hazardous Food shall be cold held at 41F or below. Discontinue overstacking food.*  
**[SA]:** *Cut tomatoes that's past the fill line were removed and relocated to another cooling unit to cool down.*

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:** *\*REPEAT VIOLATION\**  
*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*

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

**Inspector Observations:** *1. \*REPEAT VIOLATION\* 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.*  
  
*2. Sanitizer bucket close to the hand sink measured below 200 ppm of Quat ammonium sanitizer.*  
**[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. For Quat sanitizer, ensure solution is between 65F - 75F per manufacturer's instructions.*

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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: Leak observed from front hand sink's cold water valve.**  
**[CA]: Repair leak and maintain hand sink in good condition.**

## Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw tuna	prep line cooler 2	41.00 Fahrenheit	
raw beef	drawer cooler	40.00 Fahrenheit	
ambient temp	display case	36.00 Fahrenheit	
chicken	steam table	141.00 Fahrenheit	
rice	steam table	149.00 Fahrenheit	
noodles	prep line cooler 1	40.00 Fahrenheit	
quinoa	steam table	156.00 Fahrenheit	
marsala sauce	hot box	135.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chimichurri	prep line cooler 1	40.00 Fahrenheit	
beyond burger	walk in cooler	41.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
raw salmon	walk in cooler	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
raw chicken	walk in cooler	40.00 Fahrenheit	

## Overall Comments:

**Note: rice dispenser was not operable so Time As A Public Health Control (TPHC) was not in use at the time of inspection. Discussed TPHC with Manager.**

**Facility cooks and cools down mushroom with vegetables, tofu, and broccoli. Facility's permit to be upgraded to FP14.**

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 **3/11/2026**. 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:** February 25, 2026