

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 FA0200351 - EFFIE'S		Site Address 331 HACIENDA AV, CAMPBELL, CA 95008		Inspection Date 05/20/2026		Placard Color & Score GREEN 70		
Program PR0304108 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SHRIVANIS HOLDING LLC		Inspection Time 13:50 - 15:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By HENRY				FSC Not Available

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						S
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records					X		
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	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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		X
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: *In the steam table, prime rib measured at 80F. Per employee, prime rib was taken from the cooler due to a customer order and then placed in the steam table approximately less than 20 minutes prior to measurement. Employee stated it was supposed to be placed in the oven to be reheated prior to placing in steam table to hot hold.*

[CA]: *Potentially Hazardous Food shall be hot held at 135F or above at all times.*

[SA]: *Prime rib was placed into the oven to be reheated to 165F prior to hot holding in steam table at 135F or above.*

Minor Violations

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

Inspector Observations: *Food safety manager certificate not provided.*

[CA]: *Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times*

REPEAT VIOLATION *Food handler training certificates not provided.*

[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 bar washed hands at 3 comp sink.*

[CA]: *Employee shall wash hands at designated hand sink.*

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* 1.** *Accumulation of black 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. *Dish machine at kitchen dispensed <50 ppm of Chlorine sanitizer. No active ware-washing observed at the time. Available 2 comp ware-wash sink observed.*

[CA]: *Dish machine shall be able to dispense 50 ppm of Chlorine sanitizer. Assess/repair/adjust as needed. Discontinue use until it is properly working.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Small flies observed at ware-wash area and bar.*

[CA]: *Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.*

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

Inspector Observations: ***REPEAT VIOLATION***

Food containers stored directly on the floor in walk in cooler and walk in freezer.

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

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

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Inspector Observations: Pressurized cylinders not secured to a rigid structure.

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

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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: Personal beverage in unsecured cup stored on prep counter at cook line.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in food preparation areas.

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

Inspector Observations: *REPEAT VIOLATION*

Cove base in poor repair underneath the dish machine.

[CA]: Repair cove base and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	restroom hand sink	100.00 Fahrenheit	
sausage	steam table	136.00 Fahrenheit	
whip cream	bar cooler	40.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
raw beef	prep line 2	40.00 Fahrenheit	
water	cook line hand sink	100.00 Fahrenheit	
cut watermelon	1 door reach in	40.00 Fahrenheit	
beans	steam table	150.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
chlorine	dish machine bar	50.00 PPM	
cut tomatoes	prep line 1	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ham	walk in cooler	39.00 Fahrenheit	
salmon	flat top grill	179.00 Fahrenheit	final cooking temp
pooled egg	prep line 1	41.00 Fahrenheit	
cut watermelon	prep line 2	40.00 Fahrenheit	
ranch	ice bath	41.00 Fahrenheit	
sausage	walk in cooler	40.00 Fahrenheit	
rice	steam table	145.00 Fahrenheit	
tuna	prep line 2	38.00 Fahrenheit	
cream of chicken	warmer	155.00 Fahrenheit	
whip cream	under counter cooler	41.00 Fahrenheit	

Overall Comments:

Note: hot and cold water valves are switched at hand sink located at bar. Adjust valves so it is hot water on the left and cold water on the right valve.

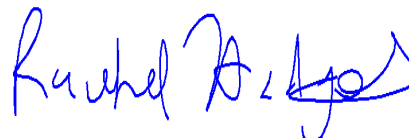
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/3/2026**. 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.

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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: Rachel Hodges

Bar Manager

Signed On: May 20, 2026