

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 FA0200356 - CAMPBELL PIZZA COMPANY		Site Address 3393 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 12/17/2025
Program PR0301910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CAMPBELL PIZZA COMPANY	Inspection Time 11:00 - 11:40
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By BIKRAM	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 12/09/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

This violation found not in compliance on 12/17/2025. See details below.

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted for limited inspection on unapproved makeshift prep area for seafood observed setup at the corner of dining room.

Specialist observations:

- cooler with pre-packaged drinks and liquid ingredients in bottle containers for michelada.
- salsa bar (not being used at the time)
- no open food
- cash register
- signage stating Tostada Osuna (Permit owner stated taco food prep area is owned by him)

Discussions:

-per Permit Owner, seafood tacos preparations are done in the front prep line area.

Permit Owner to submit a new menu that's adequately sized and able to be supported by existing equipment. Permit owner to cease taco/seafood operations.

Follow up inspection to be conducted by 12/19/2025 to verify the following:

- cease unapproved taco/seafood operations
- provide menu revision

Continued non-compliance may lead to enforcement and charged follow up inspections. 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.

Discussed with permit owner that any 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 obtained at www. <https://deh.santaclaracounty.gov/>

Plan Check General and Technical Questions:

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

note: facility may be required to repair ceilings, walls, and floors to be in compliance. Specialist to conduct further file review and will inform permit owner as needed.

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joint inspection conducted with Alex A.

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 **12/31/2025**. 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: Bikram
Owner
Signed On: December 17, 2025