

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 FA0256070 - MARVEL CAKE		Site Address 1614 W CAMPBELL AV, CAMPBELL, CA 95005		Inspection Date 10/07/2026	
Program PR0373946 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MARVEL CAKE LLC		Inspection Time 12:00 - 13:05
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By CHEF SAM	FSC Maryam Membari 07/05/2029		

Placard Color & Score

GREEN
82

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									S
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									S
K06	Adequate handwash facilities supplied, accessible	X									S
K07	Proper hot and cold holding temperatures		X								
K08	Time as a public health control; procedures & records	X									N
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									
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								X		
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								X		
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										
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: *In the display case (left), multiple pastries with dairy measured at 55F - 57F; pastries placed in the unit approximately 2.5 hours prior to measurement per Chef. Ambient temperature of unit measured at 53F.*

In the upright display case (left), pastries with dairy measured at 54F - 55F. Pastries placed into the unit 2.5 hours prior to measurement per Chef. Ambient temperature of unit measured at 50F.

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below.*

[SA]: *Pastries relocated to another functional refrigerator to cool down.*

Minor Violations

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)

Inspector Observations: *In the walk in cooler, raw shell eggs were stored on shelving above ready to eat "pistachio crunch."*

[CA]: *Properly store raw shell eggs beneath and separate from ready to eat food*

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

Inspector Observations: **REPEAT VIOLATION**

Multiple open bags of dry food stored at prep areas.

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

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: **REPEAT VIOLATION**

Ambient temperature of the left side of the front display case measured at 53F and upright display case left side measured at 50F.

[CA]: *All cooling units shall be able to cold hold Potentially Hazardous Food at 41F or below at all times.*

Discontinue use of unit for PHFs until it is properly working

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

Inspector Observations: *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*

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: *Front door propped open. No active delivery observed.*

[CA]: *Facility shall be fully enclosed.*

[COS]: *Chef closed front door.*

Performance-Based Inspection Questions

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

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Measured Observations

Item	Location	Measurement	Comments
creme brullee	display case right	41.00 Fahrenheit	
cake	upright display case left	54.00 Fahrenheit	
water	hand sink kitchen	100.00 Fahrenheit	
fruit pastry (with dairy)	display case left	55.00 Fahrenheit	
mango passiot fruit tart	display case left	57.00 Fahrenheit	
water	employee restroom hand sink	100.00 Fahrenheit	
chlorine sanitizer	undercounter dish machine	50.00 PPM	
Quat sanitizer	3 comp sink	200.00 PPM	
macaron	upright display case left	55.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
cake	upright display case right	41.00 Fahrenheit	
fruit tarte	display case right	40.00 Fahrenheit	

Overall Comments:

Note: Time As Public Health Control (TPHC) log for the pastries state "all back up above items must be kept in the fridge." Specialist asked Chef and Chef stated that after 4 hours, leftover pastries are to be placed back in the fridge. Specialist informed Chef that pastries under TPHC shall be time marked and any leftovers after 4 hours must be DISCARDED. Change log to state that leftover food items after the 4 hour mark shall be discarded. At the time of inspection, no food items have passed the 4 hour mark.

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 **10/21/2026**. 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: Chef Sam Chern
Main Chef
Signed On: October 07, 2026