

**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 07/11/2025
Program PR0301910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CAMPBELL PIZZA COMPANY	Inspection Time 11:20 - 12:05
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By BIKRAM	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 07/08/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 07/11/2025**

Cited On: 07/08/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 07/11/2025**

Cited On: 07/08/2025

K14 - 8 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

**Compliance of this violation has been verified on: 07/11/2025**

**Minor Violations**

Cited On: 07/08/2025

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)

**Compliance of this violation has been verified on: 07/11/2025**

Cited On: 07/08/2025

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

**Compliance of this violation has been verified on: 07/11/2025**

**Measured Observations**

Item	Location	Measurement	Comments
cut tomatoes	prep line cooler	40.00 Fahrenheit	
tomato sauce	prep line cooler	38.00 Fahrenheit	

**Overall Comments:**

**Follow up inspection for routine inspection on 07/08/2025 regarding the following violations:**

- K06 - Inadequate handwash facilities: supplied or accessible
- K07 - Improper hot and cold holding temperatures
- K14 - Food contact surfaces unclean and unsanitized
- K27 - Food not separated and unprotected
- K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity

**Specialist observations:**

- K06: corrected. Single use towels and hand soap observed at all hand sink stations.
- k07: corrected. proper cold holding temperatures observed at prep line cooler.
- K14: no active ware-washing observed. Discussed proper ware-washing and sanitizing with PIC. Note: Dish machine is dispensing 50 ppm of Chlorine.
- K27: unapproved seafood preparation at the dining area has stopped per PIC (no operation observed during inspection).

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*However, one chest cooler with beverages, cold holding prep line (not turned on/no food stored within unit), and storage shelving observed. Discussed completely removing all the equipment from the unapproved preparation area until approval has been obtained from DEH Plan Check.*

*-K35: corrected. Prep line unit is able to cold hold Potentially Hazardous Food (PHFs) at 41F or below. 1 door reach in unit not in use.*

*Continue to work on remaining minor violations.*

**Note: DEH PLAN CHECK SUBMISSION TO AND APPROVAL FROM DEH PLAN CHECK IS REQUIRED PRIOR TO OPERATING SEAFOOD AREA.**

**Contact DEH Plan Check via email at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) or via phone call at 408-918-3400 (ask for Plan Check)**

**Completed Time As A Public Health Control (TPHC) procedures for pizzas provided to Specialist.**

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 7/25/2025. 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




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**Received By:** Bikram Badwal  
Owner

**Signed On:** July 11, 2025