

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 FA0299662 - BE.STEAK.A		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 02/21/2025		Placard Color & Score GREEN 93		
Program PR0439755 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BE.STEAK.A LLC		Inspection Time 11:30 - 13:25			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By PATRICK CAPURRO				FSC Patrick Capurro 07/10/2028

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						S
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						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
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				S
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

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: 1. Pink grime observed on the interior surface of the ice machine. No direct contamination at the time of inspection.

[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. Washed and wet containers stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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

Inspector Observations: Multiple open bags of food at dry storage area.

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

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

Inspector Observations: 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.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
tiramisu with cream (dairy)	2 door under counter	40.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
Quat sanitizer	3 comp sink bar	200.00 PPM	
cut tomatoes	prep line cooler	40.00 Fahrenheit	
water	hand sink at kitchen	100.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
meatball	warmer	168.00 Fahrenheit	
onion soup	warmer 2	138.00 Fahrenheit	
milk	bar cooler	38.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
oyster	drawer cooler	37.00 Fahrenheit	
shrimp	prep line cooler drawer cooler	41.00 Fahrenheit	
ambient temp	drawer cooler pastry area	37.00 Fahrenheit	
homemade chicken stock	walk in cooler	41.00 Fahrenheit	
riceball	drawer cooler	41.00 Fahrenheit	
raw beef	drawer cooler	40.00 Fahrenheit	
duck, beef, pork	drawer cooler at cook line	41.00 Fahrenheit	
horse radish cream, mushroom	drawer cooler	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
high temp sanitizer	high temp dish machine	174.00 Fahrenheit	
	undercounter		
cut tomatoes	drawer cooler	40.00 Fahrenheit	
gnocchi, risotto	walk in cooler	44.00 Fahrenheit	per Chef, it's due to constant opening of walk in cooler. Specialist checked ambient temp of walk in cooler after 10 minutes and it measured at 41F.
high temp sanitizer	high temp dish machine upright	171.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at kitchen	200.00 PPM	

Overall Comments:

Discussed the following:

-ensuring walk in cooler doors are maintained closed

-intent to reduce oxygen package of meat for less than 48 hours requires a submittal of a standard operating procedure (SOP) to our department for review and approval, so a directive can made based on the SOP. Otherwise, a HACCP approval will be required.

-utensil storage

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 **3/7/2025**. 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: Patrick Capurro
Executive Chef
Signed On: February 21, 2025