

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 FA0200274 - OFF THE HOOK		Site Address 2369 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 06/05/2025		Placard Color & Score RED N/A		
Program PR0305455 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DUNCAN, STEVE		Inspection Time 14:40 - 15:20			
Inspected By PRINCESS LAGANA		Inspection Type RISK FACTOR INSPECTION		Consent By BRITTANY				FSC Mike Ellenburg 10/24/2027

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						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records					X		
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					N

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		
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		
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	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: MAJOR:

1. Rodent droppings observed in the following areas:

- On floor at the back storage area underneath dry storage shelvings
- On several canned food items

A mouse trap was observed at the dry storage area.

Per Staff, a rodent was caught approximately 3 weeks prior to inspection.

Pest Control Report from 05/06/2025 by Killroy provided. Pest control reported no activity.

2. Photographs taken for documentation purposes.

3. Supervisor was notified of closure.

4. Notification: The Owners, Brian and Brittany, have been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility is operating without a valid health.

Due to operating without a valid health permit, facility will incur a 25% penalty of annual permit fee.

[CA]: A food facility shall not be open for business without a valid health permit.

CEASE AND DESIST ALL ACTIVITIES.

A permit shall be issued by this department when investigation has determined that the proposed facility and its method of operation meets the specifications of the approved plans or conforms to the requirements set forth by this department.

Facility shall submit the Facility Evaluation/Change of Ownership Packet via email at DEHWEB@deh.sccgov.org or in person at 1555 Berger Drive Building #2, Suite 300 San Jose, CA 95112. For more information, visit <https://deh.santaclaracounty.gov/home>

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
cut tomatoes	prep line cooler	40.00 Fahrenheit	
raw beef	1 door reach in	41.00 Fahrenheit	
water	hand sink at prep line	100.00 Fahrenheit	
chicken wings	prep line cooler	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	note: Specialist unable to obtain water temperature at 3 comp sink

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Overall Comments:

FACILITY ORDERED CLOSED due to the following:

-rodent infestation

-operating without a valid health permit

Facility shall contact Specialist for a follow up inspection to reopen after all evidence of vermin and vermin activity have been removed, all impacted areas have been properly cleaned and sanitized, after the "Checklist for Reopening After Closure Due to Vermin Infestation" has been completed, signed, and submitted to Specialist, and after facility has obtained a valid health permit. Facility shall cease and desist food preparation and food sale until facility has obtained written approval from this department to re-open.

Due to operating without a valid health permit, facility will incur a 25% penalty of annual permit fee.

Failure to comply may result in enforcement actions per County Ordinance Section B 11-55. Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 Am to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Note:

-a closure sign was not posted and a signature was not obtained because Owner asked Specialist to leave the facility.

-inspection report emailed to: bbarnes@intero.com

CLOSURE / PERMIT SUSPENSION NOTICE

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 **6/19/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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:	Brittany and Brian Owners
Signed On:	June 05, 2025
Comment:	No signature obtained due to Owner asking Specialist to leave