

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 FA0200212 - WIENERSCHNITZEL		Site Address 1940 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 02/18/2025
Program PR0300107 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name MH HEREDIA CORPORATION	Inspection Time 10:00 - 10:30
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By CAROLINA (M)	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/17/2025

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

Compliance of this violation has been verified on: 02/18/2025

Cited On: 02/17/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 02/18/2025

Cited On: 02/17/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 02/18/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash	120.00 Fahrenheit	
sliced tomato	2 door cold top	41.00 Fahrenheit	
shredded cheese	1 door upright	41.00 Fahrenheit	
warm water	handsink (warewash sink & RR)	100.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, measured hot water at 120F at warewash sink, mop sink free flowing and cold PHFs held at or below 41F in refrigeration units.

Facility is hereby reopen and okay to operate.

Consulted with Priscilla 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 **3/4/2025**. 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.

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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: Carolina Parra
Manager

Signed On: February 18, 2025