

# 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

<b>Facility</b> FA0200501 - BE WOK & HAWAIIAN BBQ		<b>Site Address</b> 876 W HAMILTON AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 05/06/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>81</b> </div>		
<b>Program</b> PR0304194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> BE WOK & HAWAIIAN BBQ IN		<b>Inspection Time</b> 12:10 - 13:40			
<b>Inspected By</b> PRINCESS LAGANA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> YAN CHAN				<b>FSC</b> Yan Chen 01/30/2028

  

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		
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding		X		X			N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						N
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		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		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

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations:** At the warmer, Lau Lau (with pork) measured between 89F - 116F. Per staff, Lau Lau has been actively reheating in the warmer approximately 30 minutes prior to measurement.

**[CA]:** Any potentially hazardous foods cooked, cooled, and subsequently reheated for hot holding or serving shall be brought to a temperature of at least 165°F for 15 seconds prior to hot holding food at 135F and above.

**[COS]:** Lau Lau was reheated in the microwave to 192F. Other Lau Lau were relocated to freezer to rapidly cool down.

### Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** One dead cockroach on glue trap near walk in cooler. One dead cockroach on glue trap near rear door.

**[CA]:** The premises of each food facility shall be kept free of vermin. Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** Missing testing method for Chlorine sanitizer.

**[CA]:** Provide a testing method (for ex: Chlorine test strips) for measuring Chlorine sanitizer levels. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** Multiple utensils and scoops stored in stagnant water (measured at 78F) in between use without temperature control.

**[CA]:** Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** Facility does not have a probe thermometer for measuring internal temperature of Potentially Hazardous Food.

**[CA]:** Provide a thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas.

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 entry door is propped open.

**[CA]:** Facility shall be fully enclosed at all times.

### Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

Needs Improvement - Food contact surfaces clean, sanitized.

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## Measured Observations

Item	Location	Measurement	Comments
rice	rice cooker	159.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
kalua pork	warmer	148.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
raw shrimp	prep line cooler	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
macaroni salad	prep line cooler	40.00 Fahrenheit	
raw fish	prep line cooler	40.00 Fahrenheit	
chicken	final cooking temp	170.00 Fahrenheit	
chicken	prep table	147.00 Fahrenheit	active cooling
noodles	walk in cooler	41.00 Fahrenheit	cooled down from yesterday
ambient temp	1 door reach in	39.00 Fahrenheit	

## Overall Comments:

**Facility cooks and cool down chicken and noodles. Facility's health permit may be upgraded to Risk Category 3, FP 11. Specialist discussed permit upgrade with General Manager Jessie Lo.**

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 **5/20/2025**. 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: Yan Chan  
Manager  
Signed On: May 06, 2025