

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 FA0288002 - BURGER LOUNGE		Site Address 1875 S BASCOM AV 515, CAMPBELL, CA 95008		Inspection Date 01/15/2026		Placard Color & Score GREEN 82		
Program PR0431884 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name BURGER LOUNGE MANAGEI		Inspection Time 13:00 - 14:10			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By BIANCA				FSC Adriana Parada 02/11/2026

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	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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				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		
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Ranch in small to-go containers stored in insufficient ice bath measured at 55F. Ice only touching the bottom of sauce containers. Manager stated ranch was placed in ice bath approximately 30 minutes prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times. Ensure food items are sufficiently submerged in ice bath.

[SA]: Ranch relocated to walk in cooler to cool down.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: At the cookline, employee with gloved hands handled raw beef patty, changed gloves, and proceeded to return to prepare food without properly washing hands prior.

[CA]: Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.

[COS]: Manager instructed employee to remove gloves and wash hands.

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: Washed and wet utensils and equipment stacked on top of each other.

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

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: Facility has high temperature dish machine but does not have method for measuring dish surface temperature. Observed utensil surface reach 160F during inspection.

[CA]: Provide a testing method (ie thermo labels/stickers or thermo disc) for measuring dish surface temperature.

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: At the front cashier area, utensil observed stored in a container filled with stagnant water without temperature control.

[CA]: Utensils may be stored in clean stagnant water if the water is maintained at 135F or higher. Alternatively, utensils can be held in clean, dry containers, or in containers of water in which cold water flows into and drains from the container at a rate sufficient to flush away loose particles from utensils.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
thousand island dressing	prep line cooler 1	41.00 Fahrenheit	
fish	walk in cooler	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ranch	ice bath	38.00 Fahrenheit	
raw beef	walk in cooler	38.00 Fahrenheit	
milk	bar cooler	38.00 Fahrenheit	
thousand island dressing	1 door under counter cooler	38.00 Fahrenheit	
grilled onion	flat top grill	155.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	restroom	100.00 Fahrenheit	
burger	flat top grill	163.00 Fahrenheit	final cooking temp
quat sanitizer	3 comp sink	200.00 PPM	
raw chicken	drawer cooler	40.00 Fahrenheit	
raw beef	drawer cooler	38.00 Fahrenheit	
cut tomatoes	prep line cooler 1	40.00 Fahrenheit	
raw chicken	2 door reachin	39.00 Fahrenheit	
high temp sanitizer	high temp dish machine	181.00 Fahrenheit	
vegie patty	prep line cooler 2	39.00 Fahrenheit	
ambient temp	1 door reach in	39.00 Fahrenheit	

Overall Comments:

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 **1/29/2026**. 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: Bianca Reulas
General Manager

Signed On: January 15, 2026