

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 FA0200400 - MENDOCINO FARMS SANDWICH MARKET		Site Address 1875 S BASCOM AV 440, CAMPBELL, CA 95008		Inspection Date 02/06/2026	
Program PR0307074 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MENDOCINO FARMS LLC		Inspection Time 13:40 - 15:05
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By ADAM	FSC Adam Rivera 02/10/2029		

Placard Color & Score
GREEN
94

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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		
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		
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	
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: *REPEAT VIOLATION*

Washed and wet utensils and equipment stacked on top of each other at ware-wash area.

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

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

Inspector Observations: *Small flies observed at front and back prep areas. No direct contamination at the time of inspection.*

[CA]: Remove small using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
raw chorizo	drawer cooler	37.00 Fahrenheit	
lemon chicken	warmer	149.00 Fahrenheit	
water	restroom hand sinks	100.00 Fahrenheit	
cut tomatoes	prep line cooler 2	38.00 Fahrenheit	
noodles	prep line cooler 1	38.00 Fahrenheit	
chlorine sanitizer	dish machine	100.00 PPM	
black beans	walk in cooler	40.00 Fahrenheit	
ranch	3 door under counter	40.00 Fahrenheit	
pasta salad	3 door under counter	39.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
caesar salad dressing	2 door reach in	41.00 Fahrenheit	
pasta salad	open display case	38.00 Fahrenheit	
cooked noodles	walk in cooler	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at front line	200.00 PPM	
chicken	drawer cooler	38.00 Fahrenheit	
cut tomatoes	prep line cooler 1	40.00 Fahrenheit	
goat cheese	prep line cooler 2	40.00 Fahrenheit	
proscuitto	prep line cooler 3	41.00 Fahrenheit	
hummus	prep line cooler 3	40.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
chicken tenders	air fryer	171.00 Fahrenheit	
raw shell egg	2 door reach in	41.00 Fahrenheit	
tomato sauce	steam table	154.00 Fahrenheit	
ambient temp	bar cooler	38.00 Fahrenheit	

Overall Comments:

Discussed that food contact surfaces used with potentially hazardous food shall be cleaned and sanitized throughout the day at least every 4 hours.

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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 2/20/2026. 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: Veronica Romo
Senior Manager

Signed On: February 06, 2026