

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 FA0230958 - THE GARRETT		Site Address 1777 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 05/24/2023	
Program PR0331065 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TOUGAS ENTERPRISES INC		Inspection Time 15:30 - 17:00
Inspected By JOSEPH SCOTT	Inspection Type LIMITED INSPECTION		Consent By JACK TODD		

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: FSC NOT AVAILABLE [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: EMPLOYEE USING A TOWEL IN PLACE OF HAND WASHING [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

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

Inspector Observations: COOK LINE/PREP EMPLOYEE USING A WIPING CLOTH AS A SUBSTITUTE FOR HAND WASHING [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: CLOTH WIPING TOWEL IMPROPERLY STORED ON PREP COUNTER [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
CHLORINE SANITIZING RINSE	MECHANICAL WARE WASHING MACHINE	50.00 PPM	
WARM WATER	HAND WASH SINK FAUCETS	111.00 Fahrenheit	
PASTRAMI/CHEESE	COOK LINE 3 DOOR PREP REFRIGERATOR	39.00 Fahrenheit	
PASTRAMI/CHEESE	WALK IN REFRIGERATOR	34.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK FAUCET	124.00 Fahrenheit	

Overall Comments:

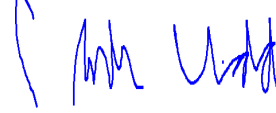
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **6/7/2023**. 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: JACK TODD
MANAGER

Signed On: May 24, 2023