

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 FA0253446 - STACKS CAMPBELL		Site Address 139 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 01/20/2025		Placard Color & Score YELLOW 72		
Program PR0369016 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ALLITCON INC		Inspection Time 09:30 - 11:05			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JOSE JIMINEZ				FSC Andres Hernandez 01/24/2026

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						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				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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						S
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	X	X
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0253446 - STACKS CAMPBELL	Site Address 139 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 01/20/2025
Program PR0369016 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ALLITCON INC	Inspection Time 09:30 - 11:05
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At the hand sink next to 2 comp sink prep sink, the cold water valve was observed inoperable and was not dispensing cold water. The maximum water temperature at the hand sink measured at 124F. Hand sink is too hot to be used. No other hand sink in close proximity is available.*

[CA]: *Hand sinks shall be operable at all times.*

[SA]: *Employees may temporarily use nearby 3 comp sink (first basin) as a hand sink.*

Follow-up By 01/23/2025

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

Inspector Observations: **REPEAT VIOLATION**

1. *At cook line, vegan beef measured at 67F, potatoes used for hash browns measured at 50F, and sausage measured at 55F. Food items stored without temperature control. Per employees, vegan beef, hash browns, and sausage have been out for approximately 2 hours, 30 minutes, and 20 minutes respectively. No time markings observed.*

2. *At the 2 door under counter cooler unit at cook line, multiple Potentially Hazardous Food (PHFs) measured between 53F - 58F. Ambient temperature of unit measured at 63F. Unit observed turned off. Employees do not know how long PHFs have been in the unit.*

[CA]: *PHFs shall be cold held at 41F or below or hot held at 135F or above at all times. Discussed Time As A Public Health Control (TPHC). TPHC form provided.*

[COS]: *PHFs that were out of temperature for less than 4 hours to be discarded on the 4th hour after it was removed from temperature control. PHFs that were out of temperature for more than 4 hours were voluntarily discarded. Unit was turned on and observed at 36F by the end of inspection.*

Follow-up By 01/23/2025

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: *Cook line employees use cloth to wipe hands in between cooking/preparing food.*

[CA]: *Discontinue using cloth to wipe hands. 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 single use towels when washing hands.*

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *3 cans of diced green chile peppers and 1 can on chipotle peppers observed dented.*

[CA]: *Food shall be maintained in good condition at all times. Thoroughly inspect food and ensure packaging is not damaged.*

[COS]: *Cans were voluntarily discarded.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Box of vegetables stored on top of trash can during preparation near 2 comp sink. No direct contamination observed.*

[CA]: *Discontinue storing food items on top of trash can. Ensure food is stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.*

[COS]: *Box of vegetables relocated.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Multiple bags of open food stored at dry storage area.*

[CA]: *All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.*

OFFICIAL INSPECTION REPORT

Facility FA0253446 - STACKS CAMPBELL	Site Address 139 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 01/20/2025
Program PR0369016 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ALLITCON INC	Inspection Time 09:30 - 11:05

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

Inspector Observations: *REPEAT VIOLATION*

1. Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

2. Solution inside the sanitizing bucket at the front service area was measured below the approved sanitizer level.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed.

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
creamy soup	2 door under counter	39.00 Fahrenheit	
butter, marinated salad	prep line cooler 3	41.00 Fahrenheit	
water	hand sink at cook line	107.00 Fahrenheit	
sausage, cut tomatoes, shrimp	prep line cooler 2	41.00 Fahrenheit	
cut melon, blue cheese	prep line cooler 4	37.00 Fahrenheit	37F - 41F
beans	hot holding on flat top grill	165.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
creamy mushroom	steam table 1	158.00 Fahrenheit	
beans	steam table 2	161.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
deli ham, liquid egg, cheese	walk in cooler	39.00 Fahrenheit	39F - 41F
pooled egg, ham	prep line cooler	40.00 Fahrenheit	40F - 41F
deli ham	under counter cooler	55.00 Fahrenheit	-raw beef: 58F -sausage: 53F -cooked beef: 58F -impossible burger: 57F -chicken apple sausage: 55F -tomato soup: 58F
water	3 comp sink	124.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 01/23/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.

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 **2/3/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0253446 - STACKS CAMPBELL	Site Address 139 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 01/20/2025
Program PR0369016 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ALLITCON INC	Inspection Time 09:30 - 11:05

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: Jose Jiminez
Manager

Signed On: January 20, 2025