

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 FA0200285 - LUIGI'S		Site Address 2495 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 11/06/2024		Placard Color & Score YELLOW 79		
Program PR0301404 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NIJMEH, R S G		Inspection Time 14:35 - 15:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JOSEPH				FSC Romel Nijmeh 02/24/2027

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		X			S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		X			N
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						
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		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		
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: MAJOR:

On the counter near the stove at cook line, penne pasta measured at 44F and spaghetti noodles measured at 69F. Per Cook, food items have been on the counter for approximately 1 hour.

Follow-up By
11/08/2024

MINOR:

Near the front service line, caesar sauce measured at 47F and ranch sauce measured at 48F, both stored in insufficient ice bath in which ice and water were not in direct contact with the sauce containers.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times. Ensure food containers in ice bath are completely submerged and in direct contact with ice and water at all times.

[COS]: Penne pasta and spaghetti noodles relocated to refrigerator. Ranch and caesar sauces were re-stored in proper ice bath.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk in cooler, meat sauces in the 20 L plastic containers sealed with lids measured between 49F - 52F. Per Cook and Manager, food items were cooked last night and cooled down in the walk in cooler.

Follow-up By
11/08/2024

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

[COS]: Food items were voluntarily discarded.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Maximum water temperature at prep sink measured at 116F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Facility does not have a probe thermometer.

Follow-up By
11/08/2024

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

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink at bar	120.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
ambient temp	reach in	41.00 Fahrenheit	
lasagna, pepperoni, chicken parmesan	prep line cooler 2	38.00 Fahrenheit	38F - 41F
water	3 comp sink at the back	124.00 Fahrenheit	
meat sauce	steam table	153.00 Fahrenheit	
sausage, pasta	prep line cooler	41.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	

Overall Comments:

Provided proper cooling guidance.

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 **11/20/2024**. 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: Joseph Nijmeh
Manager
Signed On: November 06, 2024