

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 FA0252653 - BUCA DI BEPPO		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 09/05/2025
Program PR0367790 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name BUCA INC	Inspection Time 16:20 - 17:30
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By MARQUE	

Placard Color & Score RED N/A
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Comments and Observations

Major Violations

Cited On: 09/03/2025

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

Compliance of this violation has been verified on: 09/05/2025

Cited On: 09/03/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 09/05/2025. See details below.

Cited On: 09/05/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Rodent droppings observed in the following areas:

- 2+ on floor in between pizza oven and convection oven
- 1 on floor in the corner at pizza station
- 1 on floor at bar alcohol dry storage
- 10+ on floor at general dry storage area

Pest control from 09/05/2025 provided and completed checklist.

- Photographs: Taken for documentation purposes.
- Supervisor Suzanne L. was notified of the closure.
- The person in charge during inspection, Marque. has been informed that the facility must remain closed.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cheese	prep top cooler 2	35.00 Fahrenheit	
pesto sauce	prep top cooler 2	39.00 Fahrenheit	
ambient temp	prep top cooler	34.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted for risk factor inspection on 09/03/2025 regarding the following violations:

- K07 Proper hot and cold holding temperatures
- K23 No rodents, insects, birds, or animals

Specialist observations:

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-K07 Proper hot and cold holding temperatures: CORRECTED; note: drawer coolers were turned off and will not be used until repaired per Manager.

-K23 No rodents, insects, birds, or animals: NOT CORRECTED; Rodent droppings observed.

Facility is to cease and desist all operations. Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

- Facility shall:

- Eradicate all live and dead rodents and insects from the facility.**
- Clean and sanitize the affected area(s) and equipment.**
- Dispose of all food items that have been adulterated/contaminated.**
- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.**
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)**
- Eliminate food and water sources inside and outside the facility.**
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).**
- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).**

This is the facility's first follow up inspection. Subsequent follow-up inspections shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

Facility shall remain closed until:

- Vermin infestation is completely abated**
 - An inspection has been conducted and a health permit is issued to the new owner.**
- *** Facility will be issued at 100% permit penalty.**

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit

To request a follow-up inspection, email vermin checklist to this department at DEHWEB@deh.sccgov.org and/or call at 408-918-3400.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/19/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Marque Laws
General Manager

Signed On: September 05, 2025