

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 FA0200140 - HOUSE OF BAGELS OF CAMPBELL		Site Address 1640 S BASCOM AV D, CAMPBELL, CA 95008		Inspection Date 07/02/2024		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">82</div>		
Program PR0305207 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LEO, JEFFREY		Inspection Time 10:00 - 11:25			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JAVIER & BERNARDO				FSC Jefferey Leo 8/8/25

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						
K06	Adequate handwash facilities supplied, accessible	X						S
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						
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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:

1. Measured the following PHFs holding between 52F - 54F in 3 door cold top/reach in: sliced cheese and sliced tomatoes.
2. Measured the following PHFs holding between 54F - 55F in display case: salmon & white fish salad.
Per operator, PHFs placed there less than 4 hours.
[CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate to another refrigeration unit.

Follow-up By
07/08/2024

Minor:

1. Measured the following PHFs holding between 46F - 49F in 3 door cold top: sliced ham, sliced tomato, salmon and sausage.
2. Measured the following PHFs holding between 46F to 47F in display case: hot dog bagel, chicken salad, and tuna salad.
3. Measured container of shredded cheese holding at 45F in walk-in-cooler.
Per operator, PHFs placed there less than 4 hours.
[CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

- Inspector Observations: 1. Measured ambient air temperature of display case holding at 50F.
2. Measured ambient air temperature of 3 door cold top/reach in at 49F.
[CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate all PHFs to another refrigeration unit. [SA] Operator may opt to use time as a public health control (TPHC).
2. Found damaged bulk display lid in back prep area. [CA] Replaced damaged lid.

Follow-up By
07/08/2024

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found 4 knives between prep table and wall. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

- Inspector Observations: 1. Lacking adequate lighting at 1-compartment sink. [CA] Provide additional lighting.
2. Facility is hot in food facility. [CA] Ensure proper ventilation is operational.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Missing atmospheric pressure valve at mop sink. [CA] Install atmospheric pressure valve.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

- Inspector Observations: 1. Missing several ceiling panels in back prep area. [CA] Provide ceiling panel.
2. Ceiling panels and wall in back kitchen area with brown discoloration. [CA] Clean and/or replace ceiling panels.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
sausage	3 door cold top	48.00 Fahrenheit	
ambient	grab n go (2x)	41.00 Fahrenheit	
salmon	3 door cold top	46.00 Fahrenheit	
hot dog bagel	display	46.00 Fahrenheit	
shredded cheese	walk-in	45.00 Fahrenheit	
sliced tomato	3 door cold top	49.00 Fahrenheit	
milk	1 door reach in	38.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
chicken salad	display	46.00 Fahrenheit	
ambient	walk-in	40.00 Fahrenheit	
salmon	display	55.00 Fahrenheit	for less than 4 hours. COS-relocate
cream cheese	3 door cold top/reach in	41.00 Fahrenheit	
hot dog	walk-in-freezer	10.60 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
tuna salad	display	47.00 Fahrenheit	
sliced ham	3 door cold top	48.00 Fahrenheit	
white fish salad	display	54.00 Fahrenheit	for less than 4 hours. COS-relocate
sliced cheese	3 door cold top	54.00 Fahrenheit	for less than 4 hours. COS-relocate
quat	sani bucket	200.00 PPM	
cream cheese	walk-in	41.00 Fahrenheit	
sliced tomato	3 door reach in	52.00 Fahrenheit	for less than 4 hours. COS-relocate

Overall Comments:

A follow-up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

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 **7/16/2024**. 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: Bernardo Merlin
Manager
Signed On: July 02, 2024