

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 05/26/2022		Placard Color & Score GREEN 92
Program PR0331065 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TOUGAS ENTERPRISES INC		Inspection Time 14:30 - 16:40	
Inspected By LOC TRAN	Inspection Type ROUTINE INSPECTION	Consent By STEVE	FSC Not Available			

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						S
K07 Proper hot and cold holding temperatures	X						
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: FOUND NO CURRENT FSC OR FOOD HANDLER CARDS ONSITE.

[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.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous foods shall have a valid Food Safety Certificate available for review at all times.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: OBSERVED NO CONSUMER ADVISORY FOR THE HAMBURGERS COOKED MEDIUM (BY DEFAULT) OR COOKED TO ORDER UPON REQUEST. [CA] CLEARLY PROVIDE WRITTEN CONSUMER ADVISORY DISCLOSURE AND REMINDER.

****THE DISCLOSURE **SPECIFIES OR DENOTES WHICH MENU ITEMS ARE RAW, CONTAIN RAW INGREDIENTS OR ARE UNDERCOOKED.**

****THE REMINDER** is a written statement that identifies the animal-derived foods by an denotation that marks a footnote that includes either of the following disclosure statement: THE CONSUMER OF THE RISK AND SHALL CONTAIN THIS PHRASE, "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."**

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: REPEAT VIOLATION: CUTTING BOARDS AT THE PIZZA CUTTING AREA HAVE DEEP CUTS AND DARK STAINS. [CA] REPLACE CUTTING BOARDS WHICH HAVE LOST THEIR EASILY CLEANABLE CRITERIA.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHEESE	PREP FRIG	411.00 Fahrenheit	
WARM WATER	HANDSINK, KITCHEN	100.00 Fahrenheit	
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
HAMBURGER PATTIES	PLATED	162.00 Fahrenheit	
CHEESE	WALKIN FRIG	40.00 Fahrenheit	
SLICED TOMATOES	PREP FRIG	41.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
SAUCE	HOT HOLDING	145.00 Fahrenheit	
HAM	PIZZA PREP FRIG	41.00 Fahrenheit	
AMBIENT AIR	WALKIN FRIG	38.00 Fahrenheit	
CHEESE	PIZZA PREP FRIG	39.00 Fahrenheit	
RED SAUCE	WALKIN FRIG	41.00 Fahrenheit	

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Overall Comments:

NOTE: EVALUATE IMPROVEMENTS FOR THE HANDLING OF THE RAW SAUSAGE MEAT PLACED ON THE PIZZA. (IE, WHEN BEST TO CHANGE GLOVES OR TREAT THE ENTIRE STATION AS POTENTIALLY CONTAMINATED.)

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 **6/9/2022**. 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

Sam M. Quks

Received By: STEVE, SUP/MGR

Signed On: May 26, 2022