

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 FA0268639 - DOPPIO ZERO		Site Address 220 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 08/27/2025		Placard Color & Score YELLOW 65		
Program PR0399026 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name DOPPIO ZERO VERANDA LP		Inspection Time 11:30 - 13:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SANTIAGO				FSC Antonio Inguscio 04/19/2028

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						
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				
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		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					N
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		
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		X
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:

1. At the bar area, within the bar cooler milk measured at 49F. Staff stated milk has been in the bar cooler since yesterday. Ambient temperature of unit measured at 47F.

Follow-up By
08/29/2025

MINOR:

2. At the cook line, cooked brussel sprouts stored in insufficient ice bath (ice only touching bottom of food) measured at 48F. Chef stated brussel sprouts were placed in ice bath approximately 30 minutes prior to measurement.

3. At the pizza station, marinara sauce stored improperly above prep top wells measured at 47F. Staff stated marinara sauce has been out for approximately 30 minutes prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[SA]:

1. Milk was voluntarily discarded.
2. Brussel sprouts were placed in sufficient ice bath.
3. Marinara sauce was placed within the prep line cooler to cool down.

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

Inspector Observations: In the walk in cooler, polpetone and ravioli cream stored in deep 20 qt plastic containers measured between 58F - 60F and 57F - 60F respectively. Per Chef, food items were cooked then cooled down yesterday.

Follow-up By
08/29/2025

[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).

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment (no plastic bins or containers).
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

[COS]: Food items were voluntarily discarded.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: In the walk in cooler, shellstock tags for clams were not provided. Per Chef, tags may have been accidentally discarded.

Follow-up By
08/29/2025

[CA]: Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.

[SA]: Proof of invoice provided to Specialist.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *REPEAT VIOLATION*

At the bar area, the hand soap dispenser is not operable. Hand soap in bottle available.

[CA]: Repair hand soap dispenser. Hand soap shall be stored in permanently installed functional dispenser at all times.

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K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Black and yellow build-up on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. One dead cockroach observed at bar area next to pressurized cylinder. No other evidence of cockroaches observed after thorough inspection of the facility.

Pest control report from Clark Pest Control provided for service that occurred on 08/15/2025.

[CA]: The premises of each food facility must be maintained free of vermin. Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

2. Multiple small flies observed at the bar area.

[CA]: Remove flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1. Two personal cellphones at cookline stored on prep line coolers.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

2. Front and back doors are propped open.

[CA]: Facility shall be fully enclosed at all times to prevent vermin entrance and harborage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Needs Improvement - Compliance with shell stock tags, condition, display.

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Measured Observations

Item	Location	Measurement	Comments
pasta	drawer cooler	38.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
water	prep sink 1	120.00 Fahrenheit	
ambien temp	1 door reach in	44.00 Fahrenheit	no PHF
cooked egg plant	prep line cooler 2	41.00 Fahrenheit	
chicken	drawer cooler	41.00 Fahrenheit	
ambient temp	2 door under counter cooler	40.00 Fahrenheit	
water	prep sink 2	120.00 Fahrenheit	
Chlorine sanitizer	dish machine at bar	50.00 PPM	
marinara	pizza prep line cooler	40.00 Fahrenheit	
pasta	prep line cooler 2	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
burrata	prep line cooler 1	40.00 Fahrenheit	
raw bacon	prep line cooler 1	41.00 Fahrenheit	
lasagna	walk in cooler	40.00 Fahrenheit	
Chlorine sanitizer	dish machine upright	50.00 PPM	
Quat sanitizer	3 comp sink sanitizer dispenser	100.00 PPM	
cut tomatoes	pizza prep line cooler	40.00 Fahrenheit	
meatball	warmer	170.00 Fahrenheit	
cut watermelon	bar cooler 2	40.00 Fahrenheit	
squid	grill	167.00 Fahrenheit	final cooking temp
bolognese	walk in cooler	41.00 Fahrenheit	
wild boar	walk in cooler	41.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 08/29/2025 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.

Facility cools down multiple food items such as lasagna, bolognese sauce, wild boar, ravioli cream, polpetone, etc. Per PIC, there are 45 employees.

Facility's health permit to be upgraded to FP17.

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 **9/10/2025**. 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.

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: Santiago Correa
General Manager

Signed On: August 27, 2025