

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 FA0200173 - ERIK'S DELI CAFE CAMPBELL		Site Address 1777 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 05/21/2026		Placard Color & Score YELLOW 75		
Program PR0304807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ARBIT B THAKRAR		Inspection Time 13:40 - 15:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JORGE				FSC Arpit Thakrar 08/10/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						N
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		X			N
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		X			N
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		X
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		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

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: *REHEAT VIOLATION*

Multiple soups in plastic packagings measured between 90F - 126F and were being reheated in an over the counter food warmer ("KRATOS FOOD WARMER"). Per staff, soups were placed in food warmer approximately 10 minutes prior to measurement.

Follow-up By
05/25/2026

[CA]: Potentially Hazardous Foods (PHFs) that are cooked, cooled, and subsequently reheated for hot holding or serving shall be brought to a temperature of at least 165°F for 15 seconds prior to hot holding food at 135F and above. PHFs shall be reheated in equipment that is approved for reheating. Discontinue reheating food items in warmer.

[SA]: Specialist instructed soups to be reheated in the microwave to at least 165F for 15 seconds.

note: steam table is also NOT an approved equipment for reheating food.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: The only hand sink station, the cold water valve was turned off and the hand sink provided 130F of hot water.

[CA]: Hand sink stations shall have warm water of at least 100F and cold water at all times. Nonadjustable hand sinks shall provide water temperature between 100F - 108F.

Specialist spoke with Owner via phone call and Owner stated plumber will be called for a service.

Follow-up By
05/25/2026

Minor Violations

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: Washed and wet metal containers are stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *REHEAT VIOLATION*

Soiled wet wiping cloth stored on prep table at front line without being placed back into sanitizer bucket in between use.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

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: Hand sink faucet is loose at first restroom.

[CA]: Secure/adjust/repair faucet.

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: Unsecured beverage drinks stored next to and above food items in the walk in cooler.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in food preparation areas.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Proper reheating procedures for hot holding.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
mortadeli	prep line cooler 2	40.00 Fahrenheit	
clam chowder	steam table	140.00 Fahrenheit	
chicken vegetable	steam table	139.00 Fahrenheit	
ham	prep line cooler	41.00 Fahrenheit	
ranch	display case	41.00 Fahrenheit	
cut tomatoes	prep line cooler	40.00 Fahrenheit	
roast beef	walk in cooler	40.00 Fahrenheit	
mozzarella cheese	walk in cooler	39.00 Fahrenheit	
roast beef	prep line cooler	39.00 Fahrenheit	
chili	steam table	145.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
chlorine	dish machine	100.00 PPM	
cut tomatoes	prep line cooler 2	41.00 Fahrenheit	

Overall Comments:

Notes:

-A follow up inspection will be conducted by 05/25/26 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 \$282/hr, minimum of one hour.

-Continued violations regarding hand sink and hand washing practices may require facility to install a hand sink station at the front line area.

-Continued noncompliance regarding proper reheating procedures may lead to enforcement actions.

-Health Permit is expiring on 06/30/26. Ensure health permit is renewed prior to expiration date.

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 **6/4/2026**. 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: Jorge Pina
PIC
Signed On: May 21, 2026