

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0230272 - NASCHMARKT CAMPBELL	Site Address 384 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 02/18/2025
Program PR0330279 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ISAMIL DUMAN	Inspection Time 12:20 - 13:35
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By JOSE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: In the prep line cooler (right side) near the doors, mushroom cream soup measured at 45F. Per Cook, food item has been in the unit since last night and was not taken out. Ambient temperature of unit measured at 42F.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below or hot held at 135F or above at all times.

[COS]: Mushroom cream soup was voluntarily discarded.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Cook washed hands at the hand sink for approximately 5 seconds.

[CA]: Employees shall thoroughly wash their hands with cleanser and warm water by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands.

[COS]: Employee thoroughly re-washed hands for approximately 20 seconds.

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, 114125(b), 114141

Inspector Observations: Dish machine was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing at the time of inspection.

[CA]: Dish machine shall be able to dispense 50 ppm of Chlorine sanitizer.

[COS]: Owner called dish machine technician. 50 ppm of Chlorine sanitizer observed at the end of inspection.

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

Inspector Observations: About 5 old rodent droppings observed on floor near dish machine. No other activity found after thorough inspection of facility. Owner provided pest control receipt for rodent treatment after seeing activity outside. Pest control receipt did not have a date. Pest control technician stated via phone call that pest control visit for rodents occurred on 02/11/2025.

[CA]: Eliminate evidence of rodent droppings 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.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1. In the walk in cooler, pot of cooked onion for sauerkraut stored directly on the floor.

[CA]: Food items must stored at least six (6) inches elevated from the floor to prevent contamination.

2. Multiple open bags of food at the dry storage area.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Missing testing method for Chlorine sanitizer.

[CA]: Provide testing method (for ex: test strips) for Chlorine sanitizer. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds.

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Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
german egg noodle pasta (for goulash)	prep line cooler (left)	40.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
water	3 comp sink bar	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
sauerkraut	hot holding on stovetop	135.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
sausage	prep line cooler (left)	50.00 Fahrenheit	-diligent prep (cook stated it was taken from walk in cooler, portioned into containers, and placed into the prep line cooler approximately 1.5 hours prior to measurement) -cook decided to discard sausage as a precautionary action
german egg noodle pasta	walk in cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
sausage	prep line cooler (right)	40.00 Fahrenheit	
raw shell egg	prep line cooler (left)	41.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
goulash (beef)	walk in cooler	40.00 Fahrenheit	
german egg noodle pasta	prep top wells (left)	41.00 Fahrenheit	
cooked onion (part of sauerkraut)	hot holding on stove	147.00 Fahrenheit	
cooked onion	walk in cooler	40.00 Fahrenheit	cooled from yesterday
raw salmon	prep line cooler (left)	43.00 Fahrenheit	
goulash (beef)	reheated on stove top	175.00 Fahrenheit	

Overall Comments:

Limited inspection in conjunction with CO0156268.

Discussed Time As A Public Health Control (TPHC) with Owner. TPHC guidance provided.

Discussed ensuring prep line cooler lids are used.

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 **3/4/2025**. 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: Ismael Duman
Owner
Signed On: February 18, 2025