

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 FA0260985 - CAMDEN DONUTS		Site Address 1410 CAMDEN AV, CAMPBELL, CA 95008		Inspection Date 08/22/2025	
Program PR0382625 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHHODRA VENTURES LLC		Inspection Time 10:30 - 11:30
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By SOPHEAKTRA LY	FSC James Guy Beltran 05/09/2029	

Placard Color & Score
GREEN
88

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						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						N
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		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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0260985 - CAMDEN DONUTS	Site Address 1410 CAMDEN AV, CAMPBELL, CA 95008	Inspection Date 08/22/2025
Program PR0382625 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHHODRA VENTURES LLC	Inspection Time 10:30 - 11:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1 large cockroach observed in the floor sink beneath the prep sink. Per PIC, pest control has not come this month (facility started operating 08/01/2025). Per Staff, she sometimes sees cockroaches only in the floor sink. No other evidence of vermin observed after thorough inspection of the facility.

[CA]: The premises of each food facility must be maintained free of vermin. Ensure food and food contact surfaces are protected from possible contamination at all times. 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.

[COS]: Staff discarded cockroach via trash.

Follow-up By
08/26/2025

Minor Violations

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

Inspector Observations: Multiple open bags of food (flour, sugar, etc) stored at back prep area.

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

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: All entry doors are propped open.

[CA]: Facility shall be fully enclosed at all times.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
water	restroom hand sink	100.00 Fahrenheit	
whip cream	2 door reach in	40.00 Fahrenheit	
ham	prep line cooler	39.00 Fahrenheit	
milk	3 door under counter	38.00 Fahrenheit	
ambient temp	2 door reach in	40.00 Fahrenheit	
turkey	2 door reach in	41.00 Fahrenheit	
half and half	merchandiser	41.00 Fahrenheit	
sausage patties	prep line cooler	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
boba	3 door under counter	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
cut tomatoes	prep line cooler	40.00 Fahrenheit	

Overall Comments:

Mon - Sunday operational hours: 5 am - 2 pm

A follow up inspection will be conducted by 08/26/2025 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.

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 **9/5/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0260985 - CAMDEN DONUTS	Site Address 1410 CAMDEN AV, CAMPBELL, CA 95008	Inspection Date 08/22/2025
Program PR0382625 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHHODRA VENTURES LLC	Inspection Time 10:30 - 11:30

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: Sopheaktra Ly
Staff

Signed On: August 22, 2025