

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 01/31/2025
Program PR0304807 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name KAMAL FOODS LLC	Inspection Time 15:25 - 16:00
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By ISRAEL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/28/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 01/31/2025

Cited On: 01/28/2025

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

Compliance of this violation has been verified on: 01/31/2025

Minor Violations

Cited On: 01/28/2025

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

Compliance of this violation has been verified on: 01/31/2025

Cited On: 01/28/2025

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

This violation found not in compliance on 01/31/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
butternut squash soup	warmer	139.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection on 01/28/2025 for the following violations:

-K06 - Inadequate handwash facilities: supplied or accessible

-K11 - Improper reheating procedures for hot holding

-K14 - Food contact surfaces unclean and unsanitized

-K23 - Observed rodents, insects, birds, or animals

Specialist observations:

-K06 - Inadequate handwash facilities: supplied or accessible: CORRECTED; hand sink observed accessible

-K11 - Improper reheating procedures for hot holding: not observed. Employee stated soups are now reheated to at least 165F for 15 seconds in the microwave then hot held at the steam table and counter-top warmer.

-K14 - Food contact surfaces unclean and unsanitized: not observed. Per employee, a part of the dish machine is needed according to the repair technician. Facility has not used the dish machine and will continue to use available 3 compartment sink with 200 PPM of Quat sanitizer for manual ware-washing and sanitizing.

-K23 - Observed rodents, insects, birds, or animals: NOT CORRECTED; rodent droppings observed underneath the dish machine. Droppings unable to verify if fresh or old due to water on floor from dish machine/3 comp sink. Clark Pest Control report for 01/29/2025 provided. Report states target pests are ants and various cockroaches but did not state rodents. Ensure facility is also receiving appropriate prevention services for rodents.

This is the facility's first follow up inspection. Subsequent follow up inspections shall be charged. Follow up inspection to be conducted on 02/04/2025 to verify compliance for vermin violation.

OFFICIAL INSPECTION REPORT

Facility FA0200173 - ERIK'S DELI CAFE CAMPBELL	Site Address 1777 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 01/31/2025
Program PR0304807 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name KAMAL FOODS LLC	Inspection Time 15:25 - 16:00

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 2/14/2025. 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: Jorge Pina
Cashier
Signed On: January 31, 2025