

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 FA0200356 - CAMPBELL PIZZA COMPANY		Site Address 3393 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 02/03/2026
Program PR0301910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CAMPBELL PIZZA COMPANY	Inspection Time 15:40 - 16:05
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By GURBHAG SINGH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/28/2026

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

Compliance of this violation has been verified on: 01/29/2026

Cited On: 01/28/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 01/29/2026

Cited On: 01/28/2026

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

Compliance of this violation has been verified on: 01/29/2026

Minor Violations

Cited On: 01/28/2026

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Compliance of this violation has been verified on: 02/03/2026

Cited On: 01/28/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 02/03/2026. See details below.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
pizza sauce	prep top well	36.00 Fahrenheit	
ambient temp	prep line unit bottom reach in	38.00 Fahrenheit	

Overall Comments:

Follow up inspection regarding pizza prep line cooler.

Specialist observations:

- receipt from service technician provided
- prep line cooler in good repair and able to cold hold Potentially Hazardous Food at 41F or below
- walk in cooler door repaired

This is the facility's third follow up inspection and shall be charged.

Note: per routine inspection on 01/28/2026, further enforcement shall take place and office hearing letter pending.

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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 2/17/2026. 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: Gurbhag Singh
Cashier/PIC

Signed On: February 03, 2026