

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 01/30/2026
Program PR0301910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CAMPBELL PIZZA COMPANY	Inspection Time 11:00 - 11:20
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By GURBHAG SING	

Placard Color & Score GREEN N/A

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

This violation found not in compliance on 01/30/2026. See details below.

Cited On: 01/30/2026

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

Inspector Observations: Pizza prep line unit's bottom reach in provided an ambient temperature of 46F.

[CA]: All cooling units shall be capable of cold hold PHFs at 41F or below. Assess/repair/adjust unit as needed.

Discontinue use of bottom reach in until it is properly working.

Cited On: 01/28/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 01/30/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
chicken	pizza prep line top well	40.00 Fahrenheit	
cut tomatoes	pizza prep line top well	38.00 Fahrenheit	

Overall Comments:

Follow up inspection regarding prep line unit's bottom reach in unable to cold hold Potentially Hazardous Food at 41F or below.

Specialist observations:

Bottom reach in part of pizza prep line unit provided an ambient temperature of 46F.

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Specialist to conduct a follow up inspection on 02/03/2026 to verify compliance. Person in Charge to provide a proof of receipt from a technician regarding the unit's repair/adjustment.

This is the facility's second follow up inspection and shall be charged at the approved hourly rate of \$298/hr, minimum of one hour. Any and all subsequent follow up inspections shall be charged.

Note: facility is able to operate with the pizza prep line unit top wells.

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 **2/13/2026**. 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 Sing
PIC

Signed On: January 30, 2026