

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

- No Signature



OFFICIAL INSPECTION REPORT

Facility FA0273800 - SULTAN'S KEBAB CAMPBELL		Site Address 278 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 06/03/2026		Placard Color & Score GREEN 81		
Program PR0414017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name F2M GROUP LLC		Inspection Time 11:00 - 13:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CUMHUR				FSC Mahmut Seyhan 10/18/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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						

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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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		
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 FA0273800 - SULTAN'S KEBAB CAMPBELL		Site Address 278 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 06/03/2026
Program PR0414017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name F2M GROUP LLC	Inspection Time 11:00 - 13:00
K48	Plan review		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Cooked vegetables on sheet pan placed on flat top grill measured between 92F - 103F.

Food cooked approximately 15 minutes prior to measurement.

[CA]: Potentially Hazardous Food shall be hot held at 135F or above. Time As A Public Health Control (TPHC) procedure discussed. Guidance provided. Provide completed TPHC guidance to Specialist via email at Princess.Lagana@deh.sccgov.org

[SA]: Cooked vegetables discarded 4 hours after it was removed from temperature control.

Minor Violations

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, 14125(b), 114141

Inspector Observations: Washed and wet containers stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw food in 2 door reach in and walk in cooler stored on shelving directly above ready to eat food.

[CA]: Properly store raw food underneath and separate from ready to eat food.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1. Bowls used as scoops in numerous food containers.

[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.

2. Scoops and utensils stored in stagnant water.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Sanitizer bucket at front bar station and at ware-wash station measured at 0 ppm.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1. Moffat turbo fan is placed on top of under counter freezer at front bar station. Unit is used for kunefe dessert per PIC.

2. Counter top flat top grill placed on top of under counter freezer at front bar station. Unit is used for heating bread per PIC.

Both units are not in the approved plans.

[CA]: Any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Remove equipment or submit plans to DEH Plan Check for the 2 equipment.

OFFICIAL INSPECTION REPORT

Facility FA0273800 - SULTAN'S KEBAB CAMPBELL	Site Address 278 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 06/03/2026
Program PR0414017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name F2M GROUP LLC	Inspection Time 11:00 - 13:00

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
chicken	grill	168.00 Fahrenheit	final cooking temp
water	1 comp prep sink	120.00 Fahrenheit	
tahini	3 door under counter	40.00 Fahrenheit	
garbanzo beans	prep line cooler	41.00 Fahrenheit	
tzaziki	prep line cooler	41.00 Fahrenheit	
cheesecake	display case 2	38.00 Fahrenheit	
cooked egg plant	walk in cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	restroom hand sinks	100.00 Fahrenheit	
hummus	display case 1	41.00 Fahrenheit	
cut tomatoes	2 door reach in	40.00 Fahrenheit	
raw beef skewer	prep line cooler	40.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
water	hand sink cook line	100.00 Fahrenheit	
chicken	hot holding on flat top grill	138.00 Fahrenheit	
garbanzo beans	stove top	179.00 Fahrenheit	
baba ganoush	2 door reach in	41.00 Fahrenheit	
mushroom	on hotel sheet pan on flat top	140.00 Fahrenheit	
raw shrimp	drawer cooler	39.00 Fahrenheit	
lentil soup	warmer	157.00 Fahrenheit	
milk	1 door reach in	40.00 Fahrenheit	
raw beef skewer	drawer cooler	40.00 Fahrenheit	
rice pudding	display case 1	40.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
cut tomatoes	walk in cooler	40.00 Fahrenheit	
lamb	hot holding on flat top grill	148.00 Fahrenheit	

Overall Comments:

Per final inspection on 05/02/26, PIC was required to submit specs, obtain approval, and complete installation of 3 compartment sink's missing left drain board. At the time of inspection, 3 compartment sink observed with dual drain board but no specs were submitted to Plan Check.

Email specs of 3 comp sink to Specialist at Princess.Lagana@deh.sccgov.org for review.

Discussed:

-vertical broiler procedures with Chef and manager. Per PIC's, meat on vertical broiler are discarded 4 hours after placing it in the unit OR shaved and cooked to be cooled down prior to the 4 hour mark.

-scoops and utensil handling for Potentially Hazardous Food

-Display case lacks the minimum 6" between the bottom of the case and the floors. Maintain sanitation with floors or lift the unit to provide the minimum clearance to easily access floors.

Due to technical difficulties during the exit interview, signature was not obtained and a copy of the inspection report was sent via email to Campbell@sultanskebab.net

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 **6/17/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0273800 - SULTAN'S KEBAB CAMPBELL	Site Address 278 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 06/03/2026
Program PR0414017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name F2M GROUP LLC	Inspection Time 11:00 - 13:00

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