

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 FA0299662 - BE.STEAK.A		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 03/13/2026		Placard Color & Score YELLOW 73		
Program PR0439755 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BE.STEAK.A LLC		Inspection Time 13:40 - 16:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CHEF ANDREW				FSC Michelle Harrouff 01/11/2028

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						
K06	Adequate handwash facilities supplied, accessible			X				
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						S
K15	Food obtained from approved source		X					N
K16	Compliance with shell stock tags, condition, display	X						S
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		
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	X	
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	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		

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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: MAJOR:

At the front entry area, mushroom soup in the thermos measured at 93F and have been out approximately 3.5 hours prior to measurement. Per PIC, soups are usually stored in the thermos throughout lunch service (11:30 am - 2pm) and dinner service (5:00 pm - 9 pm).

[CA]: Potentially Hazardous Food shall be hot held at 135F or above at all times. Time As A Public Health Control (TPHC) Procedures provided.

Cut tomatoes on prep line cooler measured at 50F. PIC stated cut tomatoes were placed into the unit approximately 3 hours prior to measurement.

MINOR:

At the bar, vanilla cream (with dairy) measured at 46F on insufficient ice bath. Bottle was sitting on top of ice. PIC stated it was placed on ice bath approximately 30 minutes prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times.

[SA]: Mushroom to be discarded on the 4th hour it was removed from temperature control. Cut tomatoes relocated to another cooling unit. Vanilla cream placed in sufficient ice bath.

Follow-up By 03/17/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Facility makes homemade gelato and sorbet ice cream. No California Department of Food and Agriculture (CDFA) license provided.

[CA]: Facility shall obtain a CDFA license for homemade gelato and any products resembling milk products. Cease and desist production of gelato and sorbet ice cream until approval from CDFA has been obtained.

[COS]: Gelato and sorbet ice cream voluntarily discarded via trash.

CDFA website: https://www.cdfa.ca.gov/ahfss/Milk_and_Dairy_Food_Safety/Milk_Product_Licenses.html

CDFA MILK AND DAIRY FOOD SAFETY BRANCH PHONE NUMBER: (916) 900-5008

Follow-up By 03/17/2026

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Frozen ice cream being thawed at the hand sink basin at cook line. Nearby hand sinks available.

[CA]: Hand sinks shall be accessible and unobstructed at all times.

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

Inspector Observations: *REPEAT VIOLATION*

Multiple open bags of food at dry storage area.

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

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: Prep line cooler top well's ambient temperature measured at 50F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of unit for PHFs until it is properly working. Assess/repair/adjust.

Gasket of one of the drawer coolers by the wood fire grill in disrepair.

[CA]: Repair/replace gasket and maintain in good condition.

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

Inspector Observations: *REPEAT VIOLATION*

Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Countertop Vacuum packaging machine observed near walk in cooler. Chef stated unit is not in use.

Follow-up By
03/18/2026

Countertop PACO JET ice cream machine at cook line. Both units installed without DEH Plan Check approval.

[CA]: Discussed with person in charge that 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 regarding noted equipment above.

Plan Check General and Technical Questions:

Email: dehplancheck@deh.sccgov.org

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Performance-Based Inspection Questions

Needs Improvement - Food obtained from approved source.

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Measured Observations

Item	Location	Measurement	Comments
breaded croquette	drawer cooler	39.00 Fahrenheit	
pasta with squash	cook line	156.00 Fahrenheit	final cooking temp
broth	thermos at front	193.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
high temp sanitizer	high temp dish machine under counter	169.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
oysters	drawer cooler	38.00 Fahrenheit	
ambient temp	bar cooler	40.00 Fahrenheit	
milk	under counter	41.00 Fahrenheit	
Quat sanitizer	3 comp sink bar	200.00 PPM	
croquette filling	walk in cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
cheese	drawer cooler	41.00 Fahrenheit	
pork	cooling in ice bath	68.00 Fahrenheit	cooling began ~2 hours prior
tiramisu	drawer cooler	37.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	restroom hand sink womens	101.00 Fahrenheit	
onion soup	steam table	184.00 Fahrenheit	
risotto	drawer cooler	40.00 Fahrenheit	
beef stock	ice bath	46.00 Fahrenheit	cooling began ~1.5 hours prior
dairy sauce	drawer cooler	40.00 Fahrenheit	
meatball sauce	steam table	155.00 Fahrenheit	
pasta	drawer cooler	40.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
water	prep sink	120.00 Fahrenheit	
creme fresh	drawer cooler	40.00 Fahrenheit	
caviar	drawer cooler	41.00 Fahrenheit	
raw beef	drawer cooler	48.00 Fahrenheit	on defrost mode
mashed potatoes	hot box	158.00 Fahrenheit	
mushroom	drawer cooler	44.00 Fahrenheit	unit on defrost mode
dairy cream	bar cooler	41.00 Fahrenheit	
meatball	walk in cooler	40.00 Fahrenheit	
high temp sanitizer	high temp dish machine upright	173.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 03/17/26 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 \$282/hr, minimum of one hour.

Discussed:

-proper thawing of reduced oxygen packaged raw fish

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 **3/27/2026**. 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.

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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: Chef Andrew
Executive Chef

Signed On: March 13, 2026