

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 FA0252653 - BUCA DI BEPPO		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 01/24/2024	
Program PR0367790 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BUCA INC		Inspection Time 13:35 - 15:45
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOSSELINE PENA ESPINOZA	
				FSC Josseline Pena Espinoza 4/13/2026	

Placard Color & Score
YELLOW
76

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		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		X			
K14 Food contact surfaces clean, sanitized			X				
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		
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	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		
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	
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: In far left cook line prep cooler, meat sauce measured to be at 63F.

Follow-up By
01/29/2024

MINOR: In far left cook line prep cooler, several PHFs measured between 44 -45F.

[CA] Cold PHFs shall be held at 41°F or below.

[COS] Chef VC&D meat sauce into trash bin. Other PHFs from prep cooler were immediately moved to walk in cooler.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: In the bar, a dead fruit fly was found inside of a vermouth bottle.

Follow-up By
01/29/2024

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Vermouth was VC&D.

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: Chlorine in mechanical ware wash machine measured at 50PPM.

[CA] Maintain chlorine in mechanical ware wash machine at 50 PPM.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water in bar hand wash sink measured at 85F.

[CA] Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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: Observed string used as handle for cover of prep cooler.

[CA] Equipment shall be maintained in good condition at all times.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ricotta	Left most cookline prep cooler	44.00 Fahrenheit	
Raw chicken	Drawers under cookline	36.00 Fahrenheit	
Pasta sauce in bags	Walk in cooler	36.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Warm water	Handwash sink (bar)	85.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Lemon butter sauce	Steam table	171.00 Fahrenheit	
Manacoti	Left 1 door cookline cooler	41.00 Fahrenheit	
Cut tomatoes	Right most cooking prep cooler	42.00 Fahrenheit	
Meat sauce	Left most cookline prep cooler	63.00 Fahrenheit	
Ranch	salad prep cooler	41.00 Fahrenheit	
Raw chicken	Walk in cooler	41.00 Fahrenheit	
Garlic butter	Left most cookline prep cooler	44.00 Fahrenheit	
Cooked chicken	Out of oven	171.00 Fahrenheit	
Spaghetti	Left 1 door cookline cooler	42.00 Fahrenheit	
Cheese cake	Dessert 3 upright cooler	38.00 Fahrenheit	
Cheese	Pizza prep cooler	40.00 Fahrenheit	
Marinara sauce	Steam table	170.00 Fahrenheit	
Chlorine	upright dishwasher	25.00 Fahrenheit	
Cream	Left most cookline prep cooler	44.00 Fahrenheit	
Spiral macaroni	Left most cookline prep cooler	44.00 Fahrenheit	
Chlorine	Under counter dishwasher at bar	100.00 Fahrenheit	
White sauce	Left most cookline prep cooler	45.00 Fahrenheit	
Provolone	Walk in cooler	41.00 Fahrenheit	
Meatballs	Right 1 door cookline cooler	36.00 Fahrenheit	
Sliced provolone	Right 1 door cookline cooler	37.00 Fahrenheit	
Vodka sauce	Left most cookline prep cooler	45.00 Fahrenheit	

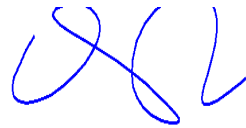
Overall Comments:

NOTE: Joint inspection with and report written by Anabelle Garcia

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 **2/7/2024**. 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: Kazoua Phang
General Manager

Signed On: January 24, 2024