

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 FA0200288 - KIRK'S STEAKBURGER		Site Address 2509 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 09/11/2026		Placard Color & Score YELLOW 75		
Program PR0300112 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name APEX FARMA LLC		Inspection Time 13:50 - 17:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MAURICE				FSC Beatriz V. Gallegos 11/18/26

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					N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding	X						S
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	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		
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		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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: *REPEAT VIOLATION*

Measured cooked mushrooms under heat lamp at 105F. Cook stated that the mushrooms were cooked 30 minutes prior to measurement.

[CA] Potentially hazardous foods shall be held at 41°F or below or at 135°F or above.

[COS] Cook reheated mushrooms to 172F and placed in hot holding unit.

Follow-up By 09/14/2026

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

Inspector Observations: Upon arrival, Owner informed us that the water heater is currently not working and a technician is en route to replace the water heater. Water temperature at the following locations were checked to verify if water heater was working:

-Handwashing sink in kitchen measured 79F

-Prep sink in kitchen measured 79F

-3 comp sink measured at 93F towards later of inspection upon installation of water heater replacement

Facility was ordered to close and cease food operation and sale until hot water supply is on.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. Handwashing sinks shall have a minimum temperature of 100F.

[COS]: 100F of warm water observed at hand sinks and 120F of hot water observed at 3 comp sink and prep sink.

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: Measured bar dishwasher sanitizer at 0ppm. No active ware-washing at the time.

[CA] Ensure dishwasher is dispensing chlorine at 50ppm.

Follow-up By 09/14/2026

Observed wet dishes stacked at dishwashing station.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed Women's restroom handwashing sink hot water faucet not properly functioning. Very low water flow observed.

[CA] Ensure sufficient warm water flow is supplied in restroom handwashing sink used by employees.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *REPEAT VIOLATION*

Observed personal unsecured drinks in the following areas:

- 3 beverages in freezer

- 1 beverage on bar counter top next to cleaned pitchers

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed wood panel ceilings in food prep area and back ware-wash area.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Chili	Hot holding unit	170.00 Fahrenheit	
Blue cheese sauce	Prep cooler	41.00 Fahrenheit	
Blue cheese	Prep cooler	41.00 Fahrenheit	
Dairy Sauce	Bar refrigerator	39.00 Fahrenheit	
Bleach	Dishwasher	50.00 PPM	
Mayo	Prep cooler	41.00 Fahrenheit	
Tri-tip	Walk-in cooler	41.00 Fahrenheit	
Quat ammonium	Wiping cloth bucket under grill	200.00 PPM	
Tomato	Prep cooler	41.00 Fahrenheit	

Overall Comments:

Facility was ordered closed during routine inspection for operating without hot water. Owner replaced water heater with like-for-like model and hot water of at least 120F was observed at 3 comp sink and prep sink and 100F of warm water observed at hand wash sinks by the end of inspection. Facility was approved to re-open by the end of inspection.

Joint inspection conducted with Jasmine L. Report written by Jasmine L.

A follow up inspection will be conducted by 09/14/26 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.

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 **9/25/2026**. 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

FG

Received By: Francisco Garcia
Director of Operations

Signed On: September 11, 2026