

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 FA0285776 - SQUARE PIE GUYS - CAMPBELL		Site Address 501 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 04/28/2026		Placard Color & Score GREEN 82		
Program PR0428400 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GEARY PIE GUYS LLC		Inspection Time 13:15 - 14:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CHRIS				FSC Chris Maynard 07/13/2026

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						S
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				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		
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		
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	X	
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: *On the prep table, multiple sauces that contain dairy were placed in insufficient ice and measured between 57F - 63F. Ice was only touching the bottom of the sauce bottles. PIC stated sauces were placed on ice approximately 2.5 hours prior to inspection and are discarded on the 4th hour as part of their procedure. No Time As A Public Health Control (TPHC) written procedure provided.*

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

[SA]: *Sauces to be discarded on the 4th hour after it was removed from temperature control. TPHC procedure provided to PIC. Email completed TPHC procedure to Specialist via email at Princess.Lagana@deh.sccgov.org*

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: *1. *REPEAT VIOLATION**

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*

2. Accumulation of grime on the interior surface of ice machine. No direct contamination observed.

[CA]: *Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.*

3. Accumulation of dried food residue on the the blade of table mounted can opener.

[CA]: *Disassemble, clean, and sanitize can opener blade between uses or as often as necessary to prevent the accumulation of food residues.*

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

Inspector Observations: *Maximum water temperature at front line hand sink measured at 73F. Warm water of at least 100F at the rest of hand sinks observed.*

[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.*

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: **REPEAT VIOLATION**

Pressurized cylinders not secured to a rigid structure.

[CA]: *Pressurized cylinders shall always be stored properly/secured to a rigid structure.*

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: *Both entry doors propped open.*

[CA]: *Facility shall be fully enclosed.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
chicken	drawer cooler	40.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
garlic dairy sauce	prep line cooler 2	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
tomato sauce	warmer	139.00 Fahrenheit	
mozzarella cheese	2 door reach in	41.00 Fahrenheit	
water	restroom hand sink womens	100.00 Fahrenheit	
paneer	under counter 2	41.00 Fahrenheit	
ambient temp	under counter 3	38.00 Fahrenheit	
mushroom cooked	walk in cooler	38.00 Fahrenheit	
pepperoni	2 door reach in	41.00 Fahrenheit	
spicy ranch	prep table on ice	63.00 Fahrenheit	cilantro sauce with dairy: 57F alabama sauce with dairy: 58F
ranch	under counter 1	41.00 Fahrenheit	
sausage	prep line cooler 2	41.00 Fahrenheit	
water	hand sink next to prep line	100.00 Fahrenheit	
ranch	prep line cooler 1	41.00 Fahrenheit	
sausage	walk in cooler	40.00 Fahrenheit	
cut tomatoes	prep line cooler 1	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
cut tomatoes	2 door reach in	40.00 Fahrenheit	
chicken	prep line cooler 1	41.00 Fahrenheit	

Overall Comments:

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 **5/12/2026**. 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: Chris Maynard
Regional Director
Signed On: April 28, 2026