

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 FA0200198 - PRUNEYARD CINEMAS - KITCHEN		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 05/27/2026		Placard Color & Score GREEN 92		
Program PR0300106 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ED RATHMANN & JACK NYBI		Inspection Time 13:15 - 14:15			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MARK				FSC Shelly Hernandez Amaro 02/08/2031

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						N
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Two food handler training certificates are expired.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: *REPEAT VIOLATION*Water in high temp dish machine measured at 152F - 155 after 5-6 consecutive cycles. No active ware-washing at the time of inspection.

[CA]: High temp dish machine must be capable of sanitizing the surface of utensils to at least 160F at all times. Discontinue use of high temp dish machine until it is working properly. Assess/repair unit as needed.

Facility has available 3 comp sink with Quat Ammonium sanitizer. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

If facility plans to replace the dish machine, facility shall submit plans to and obtain approval from DEH Plan Check.

Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

(408) 918-3400

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: Leak observed from prep sink's faucet and from hand sink's drain pipe near 2 door freezer/dish machine.

[CA]: Repair sinks and remove leak.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
water	prep sink	120.00 Fahrenheit	
rice	warmer 2	145.00 Fahrenheit	
chicken	prep line cooler 2	41.00 Fahrenheit	
beef	warmer 1	149.00 Fahrenheit	
blue cheese	prep line cooler 2	40.00 Fahrenheit	
hummus	prep line cooler 1	40.00 Fahrenheit	
beans	walk in cooler	39.00 Fahrenheit	
hotdog	drawer cooler	38.00 Fahrenheit	
ambient temp	bar cooler	40.00 Fahrenheit	
beans	warmer 1	152.00 Fahrenheit	
pico de gallo	walk in cooler	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
creama	1 door reach in	41.00 Fahrenheit	
pico de gallo	prep line cooler 1	39.00 Fahrenheit	
marinara	prep line cooler 1	40.00 Fahrenheit	
ambient temp	bar cooler	45.00 Fahrenheit	no PHF
raw beef patty	drawer cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 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 **6/10/2026**. 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: Jeremy Duke
Director of Operations
Signed On: May 27, 2026