

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 FA0281437 - THE HABIT BURGER GRILL #127 | | Site Address 2000 S BASCOM AV 100, CAMPBELL, CA 95008 | | Inspection Date 02/17/2025 | | Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 90 </div> | | |
| Program PR0422574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name THE HABIT RESTAURANTS L | | Inspection Time 11:15 - 12:30 | | | |
| Inspected By HELEN DINH | | Inspection Type ROUTINE INSPECTION | | Consent By MARIA (M) & OMRI | | | | FSC Omri Shahar 8/31/28 |

| 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 | | | | | | S |
| 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 | | | | | | |
| 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 | | X | | | N |
| 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

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

Inspector Observations: Major: Measured the following hand wash station holding between 114F - 134F and is under a sensor system: at service line, at cooks line and at warewash area. Note: All hand wash station under sensor system. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [COS] Final reading between 104F - 105F at sensor system.

Minor: Measured water temperature in restroom (no gender) holding at 69F. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [COS] Final reading at 104F.

Minor Violations

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: 1. Leaking faucet at atmospheric pressure valve at mop sink when water is turned on. 2. Leaking from cold/hot water knob at warewash sink when water is on.

[CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

| Item | Location | Measurement | Comments |
|------------------------|---------------------------------|-------------------|------------------------------|
| sliced tomato | walk-in | 39.00 Fahrenheit | |
| sliced cheddar cheese | 4 door under drawer | 46.00 Fahrenheit | diligent prep |
| ambient | 3 door reach in | 40.00 Fahrenheit | |
| water | handsink (no gender RR) sensor | 69.00 Fahrenheit | final reading at 104F. |
| water | handsink (service area) sensor | 119.00 Fahrenheit | COS - final reading at 105F. |
| quat | sani bucket | 200.00 PPM | |
| eggs | 4 door reach in | 37.00 Fahrenheit | |
| vanilla | dispenser | 36.00 Fahrenheit | |
| chicken | 1 door reach in freezer | 23.00 Fahrenheit | |
| water | handsink (women RR) sensor | 105.00 Fahrenheit | |
| water | handsink (cooks line) sensor | 114.00 Fahrenheit | COS - final reading at 104F. |
| shredded cheese | 4 door reach in | 41.00 Fahrenheit | |
| sliced tomato | 3 door cold top | 39.00 Fahrenheit | |
| ambient | 4 door reach in | 40.00 Fahrenheit | |
| fish | 4 door under drawer | 39.00 Fahrenheit | |
| sliced american cheese | 4 door under drawer | 39.00 Fahrenheit | |
| hot water | warewash/1-comp/mop sink | 120.00 Fahrenheit | |
| water | handsink (warewash area) sensor | 134.00 Fahrenheit | COS - final reading at 105F. |
| chicken nugget | fryer | 161.00 Fahrenheit | |
| ambient | 1 door reach in freezer | 40.00 Fahrenheit | |
| patty | 4 door under drawer | 39.00 Fahrenheit | |
| ambient | walk-in-freezer | 29.00 Fahrenheit | |

Overall Comments:

Note: Found 1 door reach in freezer unable to close properly at cooks line. Measured ambient air temperature holding at 40F.

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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 **3/3/2025**. 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: Maria Barbosa
Assistant General Manager

Signed On: February 17, 2025