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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



FA0281437 - THE HABIT BURGER GRILL #127 2000 S BASCOM AV 100, CAMPBELL, CA 95008 02/17/2025 Program PR0422574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 Owner Name THE HABIT RESTAURANTS L 11:15 - 12:30 Inspected By HELEN DINH ROUTINE INSPECTION MARIA (M) & OMRI FSC Omri Shahar 8/31/28	Facility		Site Address			Inspection Date		Placard (Color & Sc	ore
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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		
Program PR0422574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC	2 - FP13	Owner Name THE HABIT RESTAURANTS LLC		Inspection Time 11:15 - 12:30		
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

<u>Item</u>	<u>Location</u>	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)	134.00 Fahrenheit	COS - final reading at 105F.
	sensor		
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.

OFFICIAL INSPECTION REPORT

Facility FA0281437 - THE HABIT BURGER GRILL #127	Site Address 2000 S BASCOM AV 1	Inspection Date 02/17/2025	
Program		Owner Name	Inspection Time
PR0422574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC	2 - FP13	THE HABIT RESTAURANTS LLC	11:15 - 12:30

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