

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 FA0200224 - BLUE SKY RESTAURANT		Site Address 2028 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 01/28/2026	
Program PR0301399 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BLUE SKY CAMPBELL, INC		Inspection Time 11:25 - 13:30
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By TERRY	FSC Michael Wong 01/14/2029	

Placard Color & Score
RED
64

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						N
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					N
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						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X					N

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	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained	X	
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *REPEAT VIOLATION*

Food items such as chicken and noodles are part of the time as a public health control procedures but are not being followed (no time markings).

[CA]: Properly implement time as a public health control by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit.

Written procedures shall be maintained on site and available for review.

[COS]: Instructed manager to add time markings on food items.

TPHC written procedures to be filled out and submitted to Specialist via email at Princess.Lagana@deh.sccgov.org.

per Manager only the noodles will be on TPHC.

Follow-up By
01/30/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

- 3 live German cockroaches on dish machine.
- dry rodent droppings on canned food near back prep table
- dry rodent droppings on floor at back dry storage area

Pest control report not provided. Pest control invoice from Western Exterminator provided from 01/06/2026. Manager stated pest control service occurs monthly.

2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Jessica Z.
4. Notification: The person in charge during inspection, Michael, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Follow-up By
01/30/2026

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *REPEAT VIOLATION*

Minor dent observed on canned bamboo shoots.

[CA]: Food shall be maintained in good condition at all times. Thoroughly inspect food and ensure packaging is not damaged.

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

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Inspector Observations: 1. Dark colored grime on interior surface of ice machine. No direct contamination at the time of inspection.

[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.

2. Accumulation of dried food residue on and around the blade of counter-top slice machine. No in active use at the time of inspection.

[CA]: Disassemble, clean, and sanitize can opener blade between uses or as often as necessary to prevent the accumulation of food residues. Food contact surfaces shall be washed and sanitized every 4 hours or as needed.

[COS]: slice machine cleaned and sanitized.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *REPEAT VIOLATION*

Frozen raw chicken thawing underneath prep table at back prep area.

[CA]: Frozen food shall be thawed using the following approved methods:

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *REPEAT VIOLATION*

Raw food items stored on shelving directly above ready to eat food.

[CA]: Properly store raw items beneath and separate from ready to eat food.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *REPEAT VIOLATION* 1. Multiple containers of food stored on the floor throughout food preparation areas and walk in coolers.

[CA]: Food items must stored at least six (6) inches elevated from the floor to prevent contamination

2. Open bags of food stored in dry storage areas.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

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: Utensils and scoops stored in ice water.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Refuse containers are not covered with close-fitting lids and trash stored outside of refuse containers.

[CA]: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be provided and covered at all times.

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

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Inspector Observations: *REPEAT VIOLATION*

1. Personal beverage in unsecured cup stored on shelving above prep line unit at cook line.
 2. Personal items such as bags are stored on shelving at the dry storage rack at back prep area.
- [CA]: Personal items shall be stored in a designated area separate from food and food contact surfaces.

Performance-Based Inspection Questions

- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
chicken	2 door under counter cooler	41.00 Fahrenheit	
sweet and sour soup	warmer	178.00 Fahrenheit	
raw pork	prep line cooler 1	41.00 Fahrenheit	
ambient temp	2 door reach in	39.00 Fahrenheit	
water	prep sink	123.00 Fahrenheit	
raw eggs	walk in cooler 2	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
raw fish	prep line cooler 1	40.00 Fahrenheit	
raw shrimp	walk in cooler 2	40.00 Fahrenheit	
raw shrimp	walk in cooler	38.00 Fahrenheit	
shrimp	prep line cooler 2	41.00 Fahrenheit	
raw chicken	ice bath	41.00 Fahrenheit	
pork	prep line cooler 2	40.00 Fahrenheit	
chicken	walk in reach in	40.00 Fahrenheit	
raw wonton	walk in cooler	40.00 Fahrenheit	
rice	rice cooker 1	138.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chlorine sanitizer	sanitizer bucket	100.00 PPM	
chicken	deep fryer	173.00 Fahrenheit	final cooking temp
chlorine sanitizer	dish machine	50.00 PPM	
dumplings	walk in reach in	41.00 Fahrenheit	

Overall Comments:

Facility is ordered closed due to evidence of cockroach and rodent activities.

Facility is to immediately cease and desist all operations.

- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

- Facility shall remain closed until evidence of vermin has been completely abated and authorization is provided by this Division.

Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all live and dead rodents and insects from the facility.

- Clean and sanitize the affected area(s) and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.

- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)

- Eliminate food and water sources inside and outside the facility.

- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas)

- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

- Facility is to remain closed until evidence of vermin is completely abated.

- Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.

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-Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 2/11/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Michael Wong
Manager
Signed On: January 28, 2026