

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 FA0263620 - OAKMONT PRODUCE MARKET		Site Address 810 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 12/02/2025		Placard Color & Score GREEN 77		
Program PR0388358 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name DIAZ, FEDERICO AYALA		Inspection Time 12:20 - 13:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By DENISE				FSC Not Available

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X					N
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						
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	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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *REPEAT VIOLATION*

Towards the right side of the aisle fridge, hummus and red cabbage (containers state perishable keep refrigerated) measured between 48F - 49F. PIC stated food items were delivered and placed into the unit approximately 3 hours prior to measurement.

[CA]: Potentially Hazardous Foods shall be cold held at 41F or below at all times.

[SA]: Hummus and red cabbage relocated to middle part of aisle fridge to cool down.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

1. No proof of a valid food safety manager certification on site.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times

2. No proof of food handler certificates provided on site.

[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*

Accumulation of brown 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.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple flies at front meat prep area and back prep area.

[CA]: Remove flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Maintain facility fully enclosed to prevent entrance of flies.

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

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Inspector Observations: *REPEAT VIOLATION*

1. Multiple boxes of whole produce stored at the back of the facility. Back of the facility is not fully enclosed and does not have approved floor, wall, and ceiling finishes. Multiple boxes of whole produce stored outside at the back of facility underneath a canopy and in trailers.

[CA]: Discontinue storing food at the back of the facility. Food shall be stored within an approved fully enclosed facility.

**Follow-up By
01/06/2026**

Comply by date: 01/06/2026

note: Any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at www.deh.santaclaracounty.gov/.

<https://deh.santaclaracounty.gov/>. For questions, contact DEH Plan Check via email at dehplanchek@deh.sccgov.org or via call at (408) 918-3400 (ask for Plan Check).

2. Multiple food containers stored directly on the floor throughout the facility.

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

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *REPEAT VIOLATION*

Unapproved orange juicer machine.

[CA]: Provide proof that orange juicer machine is commercial grade. All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable.

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 restroom hand sink's drain pipe.

[CA]: Repair leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw beef	walk in cooler 1	41.00 Fahrenheit	
water	3 comp 1	120.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
raw fish	aisle fridge 2	41.00 Fahrenheit	
ambient temp	walk in cooler 2	48.00 Fahrenheit	no PHFs; produce walk in cooler
water	restroom hand sink	100.00 Fahrenheit	
arroz con leche	open display case	41.00 Fahrenheit	
mexican cheese	display case 1	41.00 Fahrenheit	
raw chicken	walk in cooler 1	41.00 Fahrenheit	
raw shrimp	display case 2	40.00 Fahrenheit	
water	3 comp 2	120.00 Fahrenheit	
melon	open display case	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
raw bacon	aisle fridge 2	41.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
raw chicken	display case 2	40.00 Fahrenheit	
raw beef	display case 1	38.00 Fahrenheit	
raw sausage	display case 1	38.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 01/06/2026 to verify compliance. The first follow up inspection is free of charge, any

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and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour

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 **12/16/2025**. 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: Denise Diaz
Assistant Manager
Signed On: December 02, 2025