

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 FA0200496 - THE BREAKFAST CLUB		Site Address 851 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 02/18/2026	
Program PR0305616 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ASRJ VENTURES LLC		Inspection Time 13:30 - 15:05
Inspected By HAYLEY MENTZ	Inspection Type ROUTINE INSPECTION	Consent By NORMA		FSC Not Available	

Placard Color & Score
GREEN
83

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						S
K06 Adequate handwash facilities supplied, accessible		X		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						S
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
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		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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: MAJOR VIOLATION

Handwash sink in back prep area next to ice machine has no paper towels.

[CA] Single-use sanitary towels shall be provided in dispensers.

[COS] Dispenser was restocked with hand towels.

MINOR VIOLATION

Hand wash sink near the cook-line was obstructed by a trashcan.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Minor Violations

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

Inspector Observations: Food Safety Certificate was not available at time of inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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: In the bar area, ice scoop was stored so handle is touching ice.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with ice to prevent contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: No thermometers were located inside the many drawer coolers located in the food prep areas.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

Inspector Observations: No mop rack inside facility.

[CA] Install a mop rack to hang dry wet mops.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
milk	walk-in	41.00 Fahrenheit	
lunch meat	drawer cooler	39.00 Fahrenheit	
chicken	drawer cooler	37.00 Fahrenheit	
crab	prep insert #4	41.00 Fahrenheit	
hot water	prep sinks	120.00 Fahrenheit	
whipped cream	2-door under counter	39.00 Fahrenheit	
cheese	prep insert #3	41.00 Fahrenheit	
beef	drawer cooler	38.00 Fahrenheit	
shrimp	prep insert #4	41.00 Fahrenheit	
cheese	drawer cooler	39.00 Fahrenheit	
ham	drawer cooler	38.00 Fahrenheit	
whipped cream	prep insert #5	41.00 Fahrenheit	
chicken	walk-in	41.00 Fahrenheit	
tomato	prep insert #3	40.00 Fahrenheit	
milk	3-door under counter	40.00 Fahrenheit	bar area
pico de gallo	prep insert #2	39.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
hot water	3-comp sinks	120.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
tomato	prep insert	37.00 Fahrenheit	
bacon	walk-in	41.00 Fahrenheit	
ham	prep insert #3	41.00 Fahrenheit	
yogurt	2-door under counter	39.00 Fahrenheit	
milk	one door under counter	41.00 Fahrenheit	
raw unshelled eggs	drawer cooler	37.00 Fahrenheit	
beef	walk-in	41.00 Fahrenheit	
tofu	drawer cooler	36.00 Fahrenheit	
raw unshelled eggs	prep insert #3	41.00 Fahrenheit	
liquid egg	2-door under counter	37.00 Fahrenheit	
bacon	3-door under counter	40.00 Fahrenheit	bar area

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 **3/4/2026**. 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: Norma Alvarado
assistant manager

Signed On: February 18, 2026