

# 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 10/23/2024
Program PR0301399 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BLUE SKY CAMPBELL, INC	Inspection Time 10:40 - 11:20
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By MICHAEL WANG

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 10/22/2024

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

**Compliance of this violation has been verified on: 10/23/2024**

Cited On: 10/22/2024

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

**This violation found not in compliance on 10/23/2024. See details below.**

Cited On: 10/22/2024

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

**This violation found not in compliance on 10/23/2024. See details below.**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*Follow up inspection for routine inspection on 10/22/2024 regarding the following violations:*

*K06 - Inadequate handwash facilities: supplied or accessible*

*K07 - Improper hot and cold holding temperatures*

*K23 - Observed rodents, insects, birds, or animals*

*Specialist observations:*

*K06: Corrected. Paper towel at hand sink observed and soap dispenser repaired and supplied with soap.*

*K07: TPHC log observed but no indication for which specific food items. No active preparation observed due to facility closure.*

*Specialist to re-evaluate on follow-up inspection.*

*K23: Not corrected.*

*Live cockroaches observed in the following areas:*

*-1 on the ware-washing shelf rack near dish machine*

*-2 adult cockroaches with egg sacks underneath the dish machine power setting*

*-4 nymph cockroaches underneath the dish machine power setting*

*Pest control receipt from Western Exterminator Company provided. Pest control service occurred on 10/22/2024. Receipt stated "heavy cockroach activity found throughout food prep area." Technician will follow up in 10 days.*

**FACILITY SHALL REMAIN CLOSED.**

*Eliminate all evidence of cockroach activity in a safe, effective and legal manner.*

*1. Discontinue food preparation and put away food and utensils.*

*2. Clean and sanitize all areas with heavy grease buildups and old food debris throughout the facility.*

*3. Use safe and legal pest control measures. Facility shall make available any pest control treatment records and invoices upon re-inspection and re-open.*

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4. Properly clean and sanitize all food preparation surfaces and impacted areas.

5. Properly vermin proof facility by sealing visible holes and cracks that could harbor or allow entrance of vermin.

6. Remove any stagnant water.

7. Construct, equip and maintain the food facility so as to prevent entrance and harborage of animals, birds and vermin (cockroaches, rodents and flies).

Facility shall remain closed until all vermin have been abated and county health specialist approves facility to be ready to re-open. Contact county health specialist when ready to re-open. Closure sign is not to be removed, hidden or relocated. Failure to comply may result in enforcement action per County Ordinance Code section B11-55.

**NOTE:**

This is the facility's first follow up inspection. Subsequent follow-up inspection is required, and will be billed \$298/hour, minimum one hour, during normal business hours (Mon - Fri 7:30am - 4:30pm). Contact Specialist when ready to re-open. Ensure there is no evidence of vermin (cockroach) activity prior to contacting Specialist.

\*\*\* A Facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee and fee(s) for re-inspections(s) charged at the current hourly rate approved by Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

## CLOSURE / PERMIT SUSPENSION NOTICE

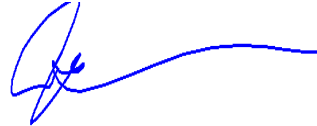
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 11/6/2024. 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 Wang  
Manager  
Signed On: October 23, 2024