

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 FA0273116 - ANDRO'S ROSTILJ		Site Address 1506 DELL AV C, CAMPBELL, CA 95008		Inspection Date 11/08/2024		Placard Color & Score GREEN 91		
Program PR0412975 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ANDRO'S ROSTILJ LLC		Inspection Time 09:15 - 10:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CIANO FERNANDINI				FSC Ciano Fernandini 08/06/2029

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						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
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	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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
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		
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

No major violations were observed during this inspection.

Minor Violations

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: Wet and clean containers stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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: In the produce walk in cooler, an open carton of raw liquid egg was stored on shelving above fruits.

[CA]: Raw food shall be stored beneath and separate from ready to eat food to avoid potential contamination.

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

Inspector Observations: Multiple open bags of dry food stored in dry storage area.

[CA]: Ensure all open bags of dry food are immediately transferred to food grade containers or stored in food grade containers and covered with a fitted lid.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Less than 6 inches overhang of ventilation hood over deep fryer.

[CA]: All equipment must properly fit underneath hood and hood must have an over hang of 6 inches on all open sides to allow proper ventilation. This distance is to be measured from the inside lip of the hood.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient temp	walk in cooler 4	41.00 Fahrenheit	
ambient temp	walk in cooler 3	39.00 Fahrenheit	
putanesca sauce	walk in cooler 7	66.00 Fahrenheit	actively cooling <1 hour
water	2 comp sink prep sink	120.00 Fahrenheit	
raw beef	walk in cooler 1	36.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at prep area	200.00 PPM	
Quat sanitizer	3 comp sink 1	200.00 PPM	
water	3 comp sink 1	125.00 Fahrenheit	
milk, cheese	walk in cooler 5	40.00 Fahrenheit	
water	3 comp sink 2	131.00 Fahrenheit	
tofu salad	1 door reach in	41.00 Fahrenheit	
ambient temp	walk in cooler 8	41.00 Fahrenheit	
yogurt, mozzarella cheese	walk in cooler 9	40.00 Fahrenheit	40F - 41F
Quat sanitizer	3 comp sink 2	200.00 PPM	
mozzarella cheese	walk in cooler 6	38.00 Fahrenheit	
canadian bacon	walk in cooler 2	41.00 Fahrenheit	
water	hand sink at prep area	100.00 Fahrenheit	

Overall Comments:

Facility operates from 4 am - 12 pm daily except for Saturday's.

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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 **11/22/2024**. 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.

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: John Price
Director of External Operations

Signed On: November 08, 2024