

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 FA0281437 - THE HABIT BURGER GRILL #127		Site Address 2000 S BASCOM AV 100, CAMPBELL, CA 95008		Inspection Date 06/14/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 90 </div>		
Program PR0422574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name THE HABIT RESTAURANTS L		Inspection Time 12:30 - 13:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MARIA (AGM)				FSC Maria Barbosa 5/5/26

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						
K06	Adequate handwash facilities supplied, accessible			X				N
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						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	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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Measured water temperature holding between 112F - 113F at hand wash station near cash register. Observed all hand wash station at facility is under sensor system. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] There is another hand wash station available at cooks line.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured the following PHFs holding between 46F - 48F in 4 door cold top/reach in at cooks line: sliced tomato, shredded cheese and blue cheese. [CA] Maintain all PHFs cold held at or below 41F.

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: Measured ambient air temperature of 4 door reach in/cold top at cooks line holding at 47F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F.

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: Found leaking atmospheric pressure valve at mop sink when water is on. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
sliced tomato	3 door cold top @ cooks line	41.00 Fahrenheit	
shredded cheese	4 door reach in @ cooks line	46.00 Fahrenheit	
tuna	4 door reach in @ cooks line	38.00 Fahrenheit	
	under		
warm warm water	handsink (back prep)	104.00 Fahrenheit	under sensor system.
quat	sani buckets	200.00 PPM	
blue cheese	4 door reach in @ cooks line	47.00 Fahrenheit	between 47F - 48F
warm water	handsink (front cashier)	112.00 Fahrenheit	between 112F - 113F. under sensor system.
warm water	handsink (cooks line)	108.00 Fahrenheit	under sensor system.
shredded cheese	3 door cold top @ cooks line	41.00 Fahrenheit	
patty	walk-in	39.00 Fahrenheit	
sliced tomato	4 door reach in @ cooks top	46.00 Fahrenheit	between 46F - 47F.
fries	walk-in-freezer	6.90 Fahrenheit	
sliced cheese	4 door reach in @ cooks line	40.00 Fahrenheit	
	under		
sliced tomato	4 door cold top @ cooks line	47.00 Fahrenheit	
warm water	handsink (both RR)	106.00 Fahrenheit	under sensor system.
patty	4 door reach in @ cooks line	36.00 Fahrenheit	
	Under		
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
raw chicken	4 door reach in @ cooks line	38.00 Fahrenheit	
	under		
cream	maker	40.00 Fahrenheit	
shredded cheese	4 door cold top @ cooks line	46.00 Fahrenheit	

Overall Comments:

Note: All hand wash station on site is under sensor system. Ensure at all times warm water is held between 100F - 108F.

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 **6/28/2024**. 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: Maria Barbosa
Assistant General Manager

Signed On: June 14, 2024