

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 FA0284405 - HUMPHRY SLOCOMBE ICE CREAM		Site Address 1875 S BASCOM AV 370, CAMPBELL, CA 95008		Inspection Date 11/26/2024		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 92 </div>		
Program PR0426584 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name HUMPHRY SLOCOMBE GRO		Inspection Time 13:00 - 14:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ALLYSA				FSC Robert Macias 09/19/2028

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						
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		
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		
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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Maximum water temperature at the rear hand sink measured at 72F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Note: the pressure of the water appears to be low. Ensure there is sufficient pressure of water to properly wash hands.

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

Inspector Observations: One dead cockroach observed underneath the dry storage rack next to water heater.

Lats pest control service occurred on 11/17/2024 by Ecolab. Receipt stated no findings.

[CA]: Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Discussed with PIC sealing all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

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 at the dry storage rack.

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

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	3 comp sink	200.00 PPM	
Quat sanitizer	sanitizer bucket at front line	200.00 PPM	
ambient temp	2 door freezer 1	-9.00 Fahrenheit	
ambient temp	2 door freezer 2	-1.00 Fahrenheit	
ice cream	ice cream display freezer	6.60 Fahrenheit	
ambient temp	2 door freezer 3	-5.00 Fahrenheit	
whipped cream	under counter cooler	41.00 Fahrenheit	
water	front hand sink	103.00 Fahrenheit	
ambient temp	under counter freezer	1.90 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

Per PIC, ice cream is not made/prepared on site.

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 **12/10/2024**. 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.

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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: Allysa Holmes
Assistant Store Lead/PIC

Signed On: November 26, 2024