

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 FA0254547 - WILD ROSE		Site Address 200 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 01/15/2026		Placard Color & Score GREEN 83		
Program PR0371316 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name 200 E CAMPBELL AVE LLC		Inspection Time 17:55 - 19:40			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By BEN				FSC Maryuri Martinez 10/02/2028

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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		
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		X
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

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

Inspector Observations:

Multiple Potentially Hazardous Foods in the 3 door prep cooler and the 2 drawer cooler were measured above 50 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Person in charge voluntarily discarded the salmon, beef balls, chicken, and macaroni.

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Floor sink at the left side handwash sink at the bar was observed clogged. Handwash sink not in use.

[Corrective Action] Ensure floor sink properly drains.

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:

1. The 3 door prep cooler and the 2 drawer cooler is not able to properly maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Corrective Action] Refrigeration units shall be able to maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

2. The left door of the 2 door prep cooler at the cookline is warped and leaving an air gap.

[Corrective Action] Repair or replace the door.

3. The bottom drawer of the 2 drawer cooler does not close all the way.

[Corrective Action] Ensure drawer is able to close.

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:

Water leak under the left compartment of the 2 compartment prep sink.

[Corrective Action] Repair to stop the leak.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Dumpster lids observed left open.

[Corrective Action] Maintain lids closed when not actively dumping trash.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cream	steam table	163.00 Fahrenheit	
chlorine sanitizer	dishwasher - bar	50.00 PPM	
salmon, beef balls	2 drawer cooler - right	53.00 Fahrenheit	
butter	2 door prep cooler	41.00 Fahrenheit	
chicken skewer	2 drawer cooler - left	41.00 Fahrenheit	
whip cream	2 door reach-in	42.00 Fahrenheit	at bar
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
cheesecake	2 door upright display cooler	40.00 Fahrenheit	
chicken skewer	final cooking temp	192.00 Fahrenheit	
chicken, macaroni	3 door prep cooler	56.00 Fahrenheit	
milk, cheese, fish	walk-in cooler	41.00 Fahrenheit	
ambient	3 door undercounter cooler	40.00 Fahrenheit	
shrimp, oyster	2 door prep cooler	40.00 Fahrenheit	seafood side
chlorine sanitizer	pass thru dishwasher	50.00 PPM	
ceviche	cooler freezer combo	39.00 Fahrenheit	seafood side

Overall Comments:

Monitor food and refrigeration temperatures daily. Discussed creating a log sheet for each refrigeration unit.

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 **1/29/2026**. 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: Ben DeVault
Manager
Signed On: January 15, 2026