

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 FA0200404 - YUMMEE SANDWICHES		Site Address 472 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 01/15/2026
Program PR0307607 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HUYNH, THU	Inspection Time 14:25 - 15:25
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By CALVIN	

Placard Color & Score RED N/A
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Comments and Observations

Major Violations

Cited On: 01/13/2026

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

Compliance of this violation has been verified on: 01/15/2026

Cited On: 01/13/2026

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

Compliance of this violation has been verified on: 01/15/2026

Cited On: 01/15/2026

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

Inspector Observations: Rodent droppings observed in the following areas:

- On cooking pot at dry storage rack
- at the front line on shelving underneath microwave
- at the front line on floor underneath the cashier
- on floor around water heater

Owner provided pest control report proof from Pied Piper Pest Control for service from 01/15/2026.

Supervisor Anjani notified of closure.

Owner Thu notified of closure.

Photographs taken.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed. Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

Cited On: 01/13/2026

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

This violation found not in compliance on 01/15/2026. See details below.

Cited On: 01/13/2026

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

Compliance of this violation has been verified on: 01/15/2026

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Cited On: 01/13/2026

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

This violation found not in compliance on 01/15/2026. See details below.

Cited On: 01/15/2026

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Entry door propped open throughout inspection.

[CA]: Facility shall be fully enclosed to prevent entrance and harborage of vermin.

Measured Observations

Item	Location	Measurement	Comments
pork	prep line cooler	40.00 Fahrenheit	
patay	prep line cooler	40.00 Fahrenheit	

Overall Comments:

Follow up inspection regarding the following violations:

K06 Adequate handwash facilities supplied, accessible

K07 Proper hot and cold holding temperatures

K23 No rodents, insects, birds, or animal

K35 Equipment, utensils: Approved, in good repair, adequate capacity

K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing

Specialist observations:

K06 Adequate handwash facilities supplied, accessible: CORRECTED

K07 Proper hot and cold holding temperatures: CORRECTED

K23 No rodents, insects, birds, or animal: SEE MAJOR VIOLATION

K35 Equipment, utensils: Approved, in good repair, adequate capacity: PREP LINE COOLER NOT BEING USED

K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing: SEE VIOLATION (gaps noted on previous report have been sealed)

FACILITY ORDERED CLOSED DUE TO RODENT ACTIVITIES.

Facility is to immediately cease and desist all operations.

- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

- Facility shall remain closed until vermin evidence completely abated and authorization is provided by this Division.

Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all live and dead rodents and insects from the facility.

- Clean and sanitize the affected area(s) and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.

- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)

- Eliminate food and water sources inside and outside the facility.

- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).

- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

- Facility is to remain closed until vermin infestation is completely abated.

- This is the facility's first follow up inspection. Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.

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- Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408)918-3400; email: dehweb@deh.sccgov.org to schedule a follow up inspection.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 **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.

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: Thu
Owner
Signed On: January 15, 2026