

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 FA0200501 - BE WOK & HAWAIIAN BBQ		Site Address 876 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 02/11/2026	
Program PR0304194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BE WOK & HAWAIIAN BBQ IN		Inspection Time 11:00 - 12:30
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By CINDY	FSC Yan Chen 02/03/2028	

Placard Color & Score
GREEN
72

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						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
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		X			N
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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0200501 - BE WOK & HAWAIIAN BBQ	Site Address 876 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 02/11/2026
Program PR0304194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BE WOK & HAWAIIAN BBQ INC	Inspection Time 11:00 - 12:30
K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 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: MAJOR:

1. No sanitizer was provided for manual ware-washing.

[CA]: Maintain sanitizer on site at all times.

[COS]: Chlorine sanitizer provided.

2. Employee rinsed plastic container at prep sink, skipped soap and sanitizer, then placed on sauce cart to be used.

[CA]: Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS]: Plastic container relocated to 3 comp sink to be ware-washed and sanitized.

MINOR:

Washed and wet containers/equipment stacked on top of each other above 2 comp prep sink.

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

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee was eating at cook line.

[CA]: Ensure employees eat or drink only in designated areas where contamination of non-prepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result.

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

Inspector Observations: In the walk in cooler, lau lau pork measured at approximately 46F. Per employee, lau lau pork was placed on the prep table for 1 hour then relocated to cooler.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: No person in charge at the beginning of inspection.

[CA]: There shall be a person in charge during all hours of operation at the facility.

[COS]: Person in charge arrived during inspection.

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 walk in cooler, raw food was stored above ready to eat food.

[CA]: Properly store raw food items beneath and separate from ready to eat food.

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

Inspector Observations: Open bags of food stored at dry storage areas.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of grease and food debris on floor, behind, and underneath equipment at cook line.

[CA]: Routinely clean the areas underneath and behind equipment and in hard-to-reach to prevent the accumulation of dirt, dust, grease, and debris.

OFFICIAL INSPECTION REPORT

Facility FA0200501 - BE WOK & HAWAIIAN BBQ	Site Address 876 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 02/11/2026
Program PR0304194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BE WOK & HAWAIIAN BBQ INC	Inspection Time 11:00 - 12:30

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *REPEAT VIOLATION*

1. Multiple utensils and scoops stored in stagnant water in between use without temperature control.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

2. Handle of ice scoop in direct contact with ice.

[CA]: Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).

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: Unsecured beverage cup stored above 2 door under counter cooler.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in food preparation areas.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Revision due date for walk in cooler's plan submittal was due on 05/01/2025.

[CA]: Revision shall be submitted within requested time frame. Ensure plan check process is completed, approved, and a final plan check inspection is obtained.

Follow-up By
02/25/2026

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
rice	rice cooker	159.00 Fahrenheit	
ambient temp	1 door reach in	39.00 Fahrenheit	
gravy	steam table	145.00 Fahrenheit	
broth	warmer	159.00 Fahrenheit	
chicken	flat top grill	171.00 Fahrenheit	final cooking temp
macaroni salad	prep line cooler	40.00 Fahrenheit	
beef	under counter cooler	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
pork	steam table	144.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
noodles	walk in cooler	40.00 Fahrenheit	
water	restroom hand sink	102.00 Fahrenheit	
noodles	prep line cooler	41.00 Fahrenheit	
chicken	walk in cooler	41.00 Fahrenheit	

Overall Comments:

Facility cools noodles, chicken, and wonton soup. Facility's health permit may be upgraded to Risk Category 3, FP 11.

A follow up inspection will be conducted by 02/25/2026 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.

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 **2/25/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0200501 - BE WOK & HAWAIIAN BBQ	Site Address 876 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 02/11/2026
Program PR0304194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BE WOK & HAWAIIAN BBQ INC	Inspection Time 11:00 - 12:30

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: Jessie Lo
Manager

Signed On: February 11, 2026