

**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**

<b>Facility</b> FA0200282 - LITTLE LOU'S BBQ		<b>Site Address</b> 2455 S WINCHESTER BL, CAMPBELL, CA 95008		<b>Inspection Date</b> 05/08/2026	
<b>Program</b> PR0301934 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> BANQUETS TO BARBECUES		<b>Inspection Time</b> 12:00 - 13:20
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> LANCE	<b>FSC</b> Lance Wagner 04/29/2027		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>80</b>

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						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
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		S
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					N

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	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	X	
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

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

**Inspector Observations: 1. Live cockroaches observed in the following areas:**

- 1 nymph on counter-top slice machine
- 1 nymph near dish machine
- 2 adults on top of dish machine
- 1 adult underneath 3 comp sink at kitchen
- 1 adult near 1 door reach in cooler
- 1 adult near walk in cooler
- 2 adults at kitchen at plate storage area

**Dead cockroaches observed throughout the kitchen floor.**

**3-4 cockroach egg casings observed at the front service station cabinet.**

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Calvin H.**

**4. Notification: The person in charge during inspection, Lance W., has been informed that the facility must close immediately.**

**[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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food handler training card not provided at the time of inspection.**

**[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K14 - 3 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: Dish machine is dispensing less than 50 ppm of Chlorine sanitizer. No active ware-washing at the time of inspection.**

**[CA]: Adjust/repair dish machine and ensure it is dispensing 50 ppm of Chlorine sanitizer. Use available 3 comp sink for manual ware-washing and sanitizing until dish machine is repaired/adjusted.**

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 area.**

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

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: Bar 3 comp sink's faucet leaks when turned on.**

**[CA]: Repair faucet and remove leak.**

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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: Gaps observed at ceiling panels throughout kitchen.**  
**[CA]: Remove gaps.**

## Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

## Measured Observations

Item	Location	Measurement	Comments
corn	under counter	40.00 Fahrenheit	
blue cheese	prep line cooler	41.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
potato salad	1 door reach in	40.00 Fahrenheit	
raw beef	walk in cooler	41.00 Fahrenheit	
chicken	walk in cooler	41.00 Fahrenheit	
chicken	2 door reach in	41.00 Fahrenheit	
raw bean sprouts	prep line cooler	41.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
rice	2 door reach in	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

## Overall Comments:

**Facility is ordered closed due to evidence of a vermin infestation.**

**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 infestation is 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 cockroaches 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.**

**- Subsequent follow-up inspection shall be billed at \$282/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.**

**-Contact Specialist, Princess Lagana via email at Princess.Lagana@deh.sccgov.org or DEH main line at (408)918-3400 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.**

**- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and**

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**fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

**\*\* A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective.**

## 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 **5/22/2026**. 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: Lance Wagner  
Owner  
Signed On: May 08, 2026