

**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<br>FA0230958 - THE GARRETT                                       |                                       | Site Address<br>1777 S BASCOM AV, CAMPBELL, CA 95008 | Inspection Date<br>11/24/2023    |
| Program<br>PR0331065 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |                                       | Owner Name<br>TOUGAS ENTERPRISES INC                 | Inspection Time<br>11:30 - 12:00 |
| Inspected By<br>JENNIFER RIOS   | Inspection Type<br>LIMITED INSPECTION | Consent By<br>ALEX                                   |                                  |

|   |
|---|
| Placard Color & Score<br><b>RED</b><br><b>N/A</b> |
|---|

**Comments and Observations**

**Major Violations**

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

*Inspector Observations: Observed open hole in back preparation area, waste line is open and back preparation area cannot be used until it is repaired. [CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.*

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

*Inspector Observations: Observed fresh rodent droppings in can storage area, around three compartment sink in the back, around cookline in the front preparation area. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.*

*Facility is closed until follow up inspection occurs.*

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*Reference CO0153841*

*Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of rodents from facility and ensure there is no evidence of vermin found at follow up inspection. If evidence is found, facility will be subject to further enforcement action.*

*Repair/replace plumbing fixtures and ensure that sewage/wastewater is adequately disposed of through plumbing.*

*Facility will remain closed at this time and will not reopen until a follow up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement actions.*

*Contact Jennifer Rios, 669-287-9408 for a follow up inspection \*If professional pest control services are obtained during the closure, please provide the pest control report from service during re-inspection.*

*Weekend/After hours charges A charge of \$629 will be charged by the Department of Environmental Health for the follow up inspection.*

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## 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 **12/8/2023**. 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:** Alex Merrifield  
Manager  
**Signed On:** November 24, 2023