

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 FA0200144 - AFRICAN CARIBBEAN FOODS & MARKET PLUS		Site Address 1645 S BASCOM AV F, CAMPBELL, CA 95008		Inspection Date 01/21/2025		Placard Color & Score YELLOW 80		
Program PR0305296 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name ROHNI LATA LAC		Inspection Time 15:00 - 16:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By RAUL				FSC Exempt

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		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						
K15	Food obtained from approved source	X						S
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		X
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		
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		
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

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

Inspector Observations: *Observed paper towels stored inside the only handwash sink in the food preparation area. [CA] Handwash sink shall be unobstructed and accessible at all times. [COS] Paper towels were moved away from the sink.*

Follow-up By 01/23/2025

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

Inspector Observations: *In the walk-in cooler, five containers of raw cured pork tails measured at 55F. Per PIC, foods were stored in the refrigeration unit three weeks prior. The ambient temperature of the walk-in cooler measured at 59F. [CA] Potentially Hazardous Foods (PHFs) shall be held at 41F or below. [COS] Foods were voluntarily discarded. See VC&D form.*

Follow-up By 01/23/2025

Minor Violations

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Observed missing or improper labeling on multiple food products (frozen meats, dried shrimp, flours). [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

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: *The ambient temperature of the walk-in cooler measured at 59F. The display thermometer reads the temperature at 40F. [CA] Adjust/repair the walk-in cooler as needed. Discontinue use of unit until it is able to properly cold hold Potentially Hazardous Foods (PHFs) at 41F or below.*

Follow-up By 01/23/2025

Observed the use of two domestic refrigeration units in the customer aisle. Refrigeration units hold raw meats for sale. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
goat meat	2-door refrigeration unit	-5.00 Fahrenheit	
butter	2-door refrigeration unit	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
fish	2-door refrigeration unit	-5.00 Fahrenheit	
pork tails	walk-in cooler	50.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted on 1/23/2025. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

Per PIC, facility repackages food from bulk containers into smaller containers/products for sale. Foods include raw meats, dried shrimp, flour, beans, and dry ingredients. Under the current permit, facility is only approved for the sale of prepackaged goods from manufacturer, and is prohibited from conducting food preparation on-site. To repackage foods on-site, facility must be

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approved for permit for food preparation. Specialist to follow up with permit owner regarding upgrading permit to FP09.

Name of facility as posted outside is "African Food and Market Plus". Name of the facility on the permit is "African Caribbean Foods & Market Plus". Permit owner to submit a request to department to change name of the facility on permit as needed.

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **2/4/2025**. 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: Raul Narayan
Manager
Signed On: January 21, 2025