

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 FA0200134 - NOB HILL FOODS #606-DELI		Site Address 1602 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 05/13/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 95 </div>		
Program PR0306477 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NOB HILL GENERAL STORE		Inspection Time 08:45 - 09:45			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By DAN				FSC Julianne Donahue 12/14/2028

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				
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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						S
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		
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		
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		X
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. At the back prep area near walk in cooler, hand sink is in disrepair/not in use.

[CA]: All hand sink stations shall be in good repair.

2. At the same hand sink mentioned above, paper towel dispenser is not properly working.

[CA]: Repair/assess dispenser and ensure it is in good repair.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Soiled wet wiping cloth stored on prep table without being placed back into sanitizer bucket in between use.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

[COS]: PIC placed wiping cloth in sanitizer bucket with 200 ppm of Quat sanitizer.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw chicken	walk in cooler	41.00 Fahrenheit	
ambient temp	warmer 2	151.00 Fahrenheit	
rotisserie chicken	island warmer	144.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at front prep line	200.00 PPM	
cut tomatoes	prep line cooler	41.00 Fahrenheit	
roast beef	prep line cooler	40.00 Fahrenheit	
rotisserie chicken	final cooking temp oven	172.00 Fahrenheit	
seafood salad	island cooler 1	38.00 Fahrenheit	
noodles	display case 1	40.00 Fahrenheit	
tzaziki	island cooler 2	40.00 Fahrenheit	
chicken noodle soup	warmer	172.00 Fahrenheit	
macaroni salad	island cooler 1	40.00 Fahrenheit	
ham	walk in cooler	37.00 Fahrenheit	
water	hand sink at front prep line	100.00 Fahrenheit	
vegetable beef soup	warmer	169.00 Fahrenheit	
roast beef sandwich	display case 2	39.00 Fahrenheit	
corn dog	deep fryer basket	140.00 Fahrenheit	employee decided to reheat to 165F then placed into the warmer
turkey breast	display case 1	40.00 Fahrenheit	
turkey pastrami	display case 1	38.00 Fahrenheit	
gravy	final cooking temp oven	212.00 Fahrenheit	
artichoke dip	island cooler 3	38.00 Fahrenheit	
burrata cheese	island cooler 3	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
chicken	island cooler 2	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
chicken	prep table	184.00 Fahrenheit	placed into warmer
cut tomatoes	display case 2	39.00 Fahrenheit	

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Overall Comments:

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 **5/27/2025**. 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: Dan Dodds
Store Team Leader (STL)

Signed On: May 13, 2025