

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 FA0200351 - EFFIE'S		Site Address 331 HACIENDA AV, CAMPBELL, CA 95008		Inspection Date 07/08/2025		Placard Color & Score GREEN 70		
Program PR0304108 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SHRIVANIS HOLDING LLC		Inspection Time 10:00 - 12:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By HAMID				FSC Dan Joannes 02/13/2028

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						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			S
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				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		
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		
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *REPEAT VIOLATION*

1. At prep line cooler 1, pooled egg measured at 50F. Per Cook, pooled egg was prepared approximately 4 hours ago and is constantly placed in and out of the unit.

2. At prep line cooler 2 bottom reach in, multiple Potentially Hazardous Food (PHFs) measured above 41F for approximately 3.4 hours. Ambient temperature of unit measured at 52F. Cook stated the unit is scheduled for repair.

3. At the 1 door reach in, multiple PHFs measured above 41F. Ambient temperature measured at 52F.

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

[SA]: PHFs that measured above 41F for less than 4 hours were relocated to walk in cooler to rapidly cool down.

PHFs that measured above 41F or greater than 4 hours were voluntarily discarded.

Minor Violations

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

Inspector Observations: Food handler training certificates not provided for all food handlers.

[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.

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

Inspector Observations: *REPEAT VIOLATION*

At the rear bar area, single use towels and hand soap not provided in permanently installed dispensers.

[CA]: Single use towels and hand soap shall be provided in permanently installed dispensers at all times.

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: 1. Accumulation of black debris on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

2. Accumulation of dried food residue on and around the blade of slice machine.

[CA]: Disassemble, clean, and sanitize can opener blade between uses or as often as necessary to prevent the accumulation of food residues.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 3 comp sink and mop sink at the back prep area near ice machine does not provide hot water. Maximum water temperature measured at 70F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Note: Per previous routine inspection on 07/02/2024, this 3 comp sink shall be used for food only. The other ware-wash sink connected to dish machine shall be used as ware-wash area.

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 squid was stored on shelving above cooked potatoes.

[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)

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Inspector Observations: *Multiple containers of food stored directly on the floor at walk in cooler, walk in freezer, and prep areas.*

[CA]: *Food items must stored at least six (6) inches elevated from the floor.*

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: **REPEAT VIOLATION**

Prep line cooler 2 and 1 door reach in's ambient temperatures measured at 52F.

[CA]: *Cooling units shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of units for PHFs until it is able to properly cold hold PHFs. Assess/repair/adjust unit as needed.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: **REPEAT VIOLATION**

1. Accumulation of debris underneath equipment at cook line and at server station.

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

2. Cove basing missing throughout parts of prep area (warewash area, bar area, salad area, storage areas, etc.).

[CA]: *The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Per the previous routine inspection on 07/02/2024, rear bar area is missing a hand wash sink station and was required to complete the installation of the hand sink station with the approval from DEH Plan Check prior to 12/31/2024.*

Follow-up By
09/08/2025

During inspection, bar area observed with hand sink station but no proof of plan submission was provided to Specialist. Submit plans to DEH Plan Check regarding hand sink or provide proof of submission to Specialist via email at Princess.Lagana@deh.sccgov.org.

Plan submission to DEH Plan Check regarding installation of hand wash sink shall be completed by 08/08/2025.

[CA]: *Provide hand sink station at front bar area.*

Note: *Plan check shall be contacted prior to the installation of handwash sink.*

Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above.

*Additional information on Plan Check Program is available at
<https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>*

Plan Check technical questions can be addressed via:

phone: 408-918-3400

email: dehplancheck@deh.sccgov.org

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
sausage	steam table	157.00 Fahrenheit	
cooked meat	walk in cooler	40.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
deli ham	prep line cooler 2 reach in	50.00 Fahrenheit	raw beef: 48F turkey: 49F beef: 49F
water	hand sink cook line	100.00 Fahrenheit	
water	2 comp sink ware-wash	120.00 Fahrenheit	
cooked potatoes	walk in cooler	39.00 Fahrenheit	
ambient temp	bar cooler	41.00 Fahrenheit	
chlorine sanitizer	dish machine at bar	50.00 PPM	
cut tomatoes, tuna salad	prep line cooler 2 prep top wells	40.00 Fahrenheit	
frijoles	steam table	148.00 Fahrenheit	
watermelon	1 door reach in	50.00 Fahrenheit	ham sandwiches: 50F tzaziki: 45F cooked chicken: 41 raw beef: 45F-47F raw chicken: 41 raw pork: 46F raw beef: 47F sausage: 41F - 46F
water	3 comp sink bar	120.00 Fahrenheit	
whipped cream	2 door undercounter	40.00 Fahrenheit	
beef barley	warmer	170.00 Fahrenheit	
cut tomatoes, cooked shrimp	prep line cooler 1	40.00 Fahrenheit	40F - 41F
chick peas	ice bath	40.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 09/08/2025 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 7/22/2025. 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: Hamid Shirvani
Owner
Signed On: July 08, 2025