

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 FA0200400 - MENDOCINO FARMS SANDWICH MARKET		Site Address 1875 S BASCOM AV 440, CAMPBELL, CA 95008		Inspection Date 01/23/2025	
Program PR0307074 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MENDOCINO FARMS LLC		Inspection Time 14:30 - 16:00
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By JOE	FSC Blanca Ruelas 04/01/2025		

Placard Color & Score
GREEN
89

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		X			N
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		
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: MAJOR:

The only hand sink at the ware-wash area did not single use towels.

[CA]: All hand sinks must be supplied with single use towels and hand soaps in permanently installed dispensers.

[COS]: Manager provided single use towels in the dispenser.

MINOR:

Hand sink near ice machine and prep sink had single use towels stored outside of dispenser.

[CA]: Single use towels shall be stored within the dispenser at all times.

[COS]: Employees placed single use towel inside the dispenser.

Minor Violations

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. Washed and wet utensils and equipment stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking

2. Residue found on cleaned plastic containers.

[CA]: Ensure all containers are thoroughly cleaned, sanitized, and dried prior to storing.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
pork belly	warmer 4	164.00 Fahrenheit	
raw steak, impossible chorizo	drawer cooler	38.00 Fahrenheit	38F - 40F
lemon chicken	warmer 2	167.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
roasted tomato	warmer 1	170.00 Fahrenheit	
chicken, turkey	prep line cooler 3	41.00 Fahrenheit	
pork	warmer	169.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
noodles, cut tomatoes	walk in cooler	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
amarillo	warmer 3	165.00 Fahrenheit	
chicken, noodles	prep line cooler 1	40.00 Fahrenheit	40F - 41F
lemon chicken	warmer 4	177.00 Fahrenheit	
water	hand sink at front line	102.00 Fahrenheit	
couscous, potato salad	under counter	40.00 Fahrenheit	
caesar salad dressing, milk	2 door reach in	41.00 Fahrenheit	
cut tomatoes, ranch	prep line cooler 2	40.00 Fahrenheit	

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 **2/6/2025**. 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.

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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: Joe Demma
Manager

Signed On: January 23, 2025