

# 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 FA0200356 - CAMPBELL PIZZA COMPANY		Site Address 3393 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 01/29/2026
Program PR0301910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CAMPBELL PIZZA COMPANY	Inspection Time 10:10 - 10:50
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By GURBHAG SINGH	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 01/28/2026

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

**Compliance of this violation has been verified on: 01/29/2026**

Cited On: 01/28/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 01/29/2026**

Cited On: 01/28/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 01/29/2026**

#### Minor Violations

Cited On: 01/28/2026

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

**This violation found not in compliance on 01/29/2026. See details below.**

Cited On: 01/29/2026

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: Prep line unit's bottom reach in has an ambient temperature of 51F.**

**[CA]: All cooling units shall be capable of cold holding Potentially Hazardous Food at 41F or below at all times.**

**Comply by date: 01/30/2026**

Cited On: 01/28/2026

K48 - 2 Points - Plan review unapproved; 114380

**This violation found not in compliance on 01/29/2026. See details below.**

#### Measured Observations

N/A

#### Overall Comments:

**Follow up inspection for closure on 01/28/2026 regarding lack of hot water and improper holding temperature.**

#### Specialist observations:

**-hot water of at least 120F provided at 3 comp sink and warm water provided at restroom hand sink.**

**-prep line unit used for pizza has an ambient temperature of 38F in the top wells but ambient temperature of 51F on the bottom reach in of the unit.**

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**-No pizza observed. Discussed proper time marking of pizza for Time As Public Health Control procedures.**

**Facility is okay to operate.**

**Specialist to conduct a follow up inspection tomorrow to verify that the prep line unit's bottom reach in is able to cold hold Potentially Hazardous Food at 41F or below.**

**This is the facility's first follow up inspection. 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 2/12/2026. 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




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**Received By:** Gubharg Singh  
PIC

**Signed On:** January 29, 2026