

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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- No Signature



OFFICIAL INSPECTION REPORT

Facility FA0260533 - BEST ARTISAN EMPANADAS		Site Address 533 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 07/10/2025		Placard Color & Score GREEN 83		
Program PR0381895 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name STEPHANIE SOLORIO		Inspection Time 10:15 - 11:35			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ERIC				FSC Ernesto May 09/05/2029

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			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						
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	X	
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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

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

Inspector Observations: *Garlic with oil (chimichurri) on top of prep line unit measured at 74F. Per Staff, chimichurri was removed from temperature control approximately 3.5 hours prior to measurement. Staff stated chimichurri is usually stored in the refrigerator, taken out and left in room temperature for approximately 4 hours, then relocated back to the refrigerator to cool down.*

[CA]: *Potentially Hazardous Foods (PHFs) shall be cold held at 41F or below at all times.*

[SA]: *Chimichurri was time marked to be discarded on the 4th hour after it was removed from temperature control.*

Time As A Public Health Control (TPHC) written procedures provided. Completed TPHC document to be sent to Specialist via email at Princess.Lagana@deh.sccgov.org.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Dead cockroaches found on glue trap underneath 3 comp sink. No live activity found after thorough inspection. Pest control report provided to Specialist.*

[CA]: *Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Chlorine sanitizer in the sanitizer bucket at front prep line measured greater than 200 ppm.*

[CA]: *Chlorine sanitizer level within the sanitizer bucket shall be maintained at 100 ppm.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Open bag of flour stored at dry storage area.*

[CA]: *All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *One of the restrooms is being used to store food contact surfaces such as takeout food containers.*

[CA]: *Food contact surfaces shall not be stored in unapproved areas such as the restroom. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
mediterranean empanada	display case	41.00 Fahrenheit	
milk	bar cooler	41.00 Fahrenheit	
cut tomatoes	prep line cooler	38.00 Fahrenheit	
blue cheese	prep line cooler	40.00 Fahrenheit	
scrambled eggs	walk in cooler	40.00 Fahrenheit	
Chlorine sanitizer	3 comp sink	100.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink front counter	100.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
beef	walk in cooler	41.00 Fahrenheit	
beef empanada	cooling rack	84.00 Fahrenheit	active cooling began 30 minutes ago

Overall Comments:

**Facility cools down multiple food items (empanadas, eggs, and empanada ingredients such as chicken, beef, mushroom, etc).
Facility's health permit may be upgraded to FP14.**

Per Owner, there are 4 full time employees and 5 part time employees.

Per Owner, is in the process of changing ownership. Discussed change of ownership process.

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 7/24/2025. 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