

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 FA0200144 - AFRICAN CARIBBEAN FOODS & MARKET PLUS		Site Address 1645 S BASCOM AV F, CAMPBELL, CA 95008		Inspection Date 12/29/2025		Placard Color & Score YELLOW N/A
Program PR0305296 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name ROHNI LATA LAC		Inspection Time 10:00 - 11:20	
Inspected By PRINCESS LAGANA		Inspection Type RISK FACTOR INSPECTION		Consent By JAMES		
				FSC Jonathan Kumar 01/10/2029		

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						
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		X			N
K07	Proper hot and cold holding temperatures	X						
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		X			N

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: 1. At the only hand sink at the rear prep area, the basin was completely blocked by clothes.

[CA]: Hand sinks must remain unobstructed at all times. Ensure all hand sinks are easily accessible to employees to facilitate proper hand washing

[COS]: Owner removed clothes.

2. At the same hand sink noted above, no single use towels were provided.

[CA]: All hand sink stations shall be equipped with single use towels stored in dispensers.

[SA]: A roll of single use towels were provided at the hand sink.

3. At the back restroom hand sink, no soap was provided within the dispenser.

[CA]: All hand sink stations shall be equipped with hand soap stored in dispensers.

[COS]: Owner refilled dispenser with hand soap.

Follow-up By
12/31/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. MAJOR: One live adult cockroach observed on the back door of the facility. Per Owner, cockroach came from outside. No other evidence of vermin observed after thorough inspection.

Follow-up By
12/31/2025

No pest control report provided.

[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. Specialist recommends obtaining services from a licensed pest control company and to monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

2. MINOR: Small flies observed at produce area.

[CA]: Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Several canned food items had minor dents (1 palm nut juice, 2 palm nut cream, and 1 cocktail fruit).

[CA]: Food shall be maintained in good condition at all times. Thoroughly inspect food and ensure packaging is not damaged.

[COS]: Owner voluntarily discarded food items as a precaution.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
water	restroom hand sink rear	100.00 Fahrenheit	
milk	2 door reach in 1	40.00 Fahrenheit	
ambient temp	2 door reach in 2	41.00 Fahrenheit	
water	hand sink back	100.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	

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Overall Comments:

Facility is operating under a new ownership without submitting a permit application prior to operating. New owner per business license states James JK Payroda. Owner to submit a Food Facility Evaluation packet regarding change of ownership within 48 business hours. Failure to submit application may result to enforcement or closure for operating without a valid health permit. Application may be obtained online at deh.santaclaracounty.gov and may be sent via email at dehweb@deh.sccgov.org. A physical copy of the application was provided to Owner. Physical copy may be submitted at our office at 1555 Berger Dr Ste 300 San Jose CA 95112.

A 25% permit penalty will apply.

A follow up inspection will be conducted by 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 12/31/2025.

note: invoices provided for food products.

In conjunction with CO0158606.

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 **1/12/2026**. 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



Received By: James Kumar
Owner
Signed On: December 29, 2025