

**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**

<b>Facility</b> FA0200282 - LITTLE LOU'S BBQ		<b>Site Address</b> 2455 S WINCHESTER BL, CAMPBELL, CA 95008		<b>Inspection Date</b> 08/20/2025	
<b>Program</b> PR0301934 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> BANQUETS TO BARBECUES		<b>Inspection Time</b> 18:00 - 19:45
<b>Inspected By</b> MARCELA MASRI		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ANDREA GARZA	
				<b>FSC LANCE WAGNER</b> 4-29-17	

**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		
K06 Adequate handwash facilities supplied, accessible	X						
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						
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	X	
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	X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### 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: FOUND THE MIXER STORED ON THE SHELF WITH FOOD ENCRUSTED ON IT. [CA] CLEAN AND SANITIZE THE EQUIPMENT PRIOR TO STORING IT.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE FAN COVERS OF THE BEER WALK IN COOLER. [CA] CLEAN THIS PART MORE OFTEN.**

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: FOUND A CLOTH COVERING THE BASIL IN THE SERVICE REFRIGERATOR. [CA] DO NOT USE CLOTH TO COVER READY TO EAT FOOD.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: THE HOOD IS MISSING A COUPLE OF FILTERS. [CA] PROVIDE THE MISSING FILTERS. FOUND GREASE ACCUMULATION ON THE GREASE BAFFLES. [CA] CLEAN THE BAFFLES MORE OFTEN.**

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

**Inspector Observations: FOUND THE CEILING IN THE KITCHEN MISSING A PANEL/PANEL IS NOT CORRECTLY PLACED. [CA] PROVIDE A PANEL.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
RANCH DRESSING	WALK IN COOLER	40.00 Fahrenheit	
POTATO SALAD	SERVICE REFRIGERATOR	35.00 Fahrenheit	
CHICKEN	COOKING TEMP	266.00 Fahrenheit	
EGGS	REACH ON REFRIGERATOR	38.00 Fahrenheit	
SAUSAGE	WALK IN COOLER	39.00 Fahrenheit	
CHICKEN	WALK IN FREEZER	10.00 Fahrenheit	
BLUE CHEESE	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	41.00 Fahrenheit	
MASHED POTATOES	HOT HOLDING	168.00 Fahrenheit	

### Overall Comments:

**Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$2025.00**

**Payment was not received by the Department after the Department contacted the owner a couple of time on the phone. The facility is now closed for non payment. Payment must be made immediately to DEH at the address at the top of this report or via**

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our website at [www.Ehinfo.org](http://www.Ehinfo.org).

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

**NOTE: THE PAYMENT WAS MADE TODAY AT 7:11 PM FOR \$2025.00 RECEIPT# 3904735763**

**CONTINUE WORKING ON FIXING THE LEAK IN THE BAR REFRIGERATOR AND THE EXCESSIVE ICE ON THE FLOOR IN THE WALK IN FREEZER.**

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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 **9/3/2025**. 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



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Received By: ANDREA GARZA  
MANAGER  
Signed On: August 20, 2025