

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 FA0278459 - UNCLE JOHNS PANCAKE HOUSE		Site Address 2125 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 03/10/2026	
Program PR0420665 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WH BREAKFAST CORP		Inspection Time 10:00 - 11:20
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By JORGE	FSC Melchor Campos 05/15/2028		

Placard Color & Score

YELLOW
74

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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						
K07	Proper hot and cold holding temperatures		X								N
K08	Time as a public health control; procedures & records								X		
K09	Proper cooling methods		X								N
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						N
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									X	
K37	Vending machines										
K38	Adequate ventilation/lighting; designated areas, use										
K39	Thermometers provided, accurate										
K40	Wiping cloths: properly used, stored									X	
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: *REPEAT VIOLATION*

1. Whipped butter on prep counter measured at 71F. PIC stated it was taken from refrigerator and placed on counter approximately 3 hours prior to measurement.

2. Sausage on stove top measured between 109F - 125F, cooked approximately 20 minutes prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below and hot held at 135F or above at all times.

[SA]: Whipped butter and sausage to be discarded on the 4th hour after it was removed from temperature control.

Follow-up By
03/12/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk in cooler, gravy measured at 50F and red and green salsas measured between 44F - 45F in deep plastic containers. Per PIC, food items were cooked and cooled last night. Food items have been in the unit all night and have not been removed from the unit since last night.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

- 1. Placing the food in shallow, heat-conductive pans.**
- 2. Separating the food into smaller or thinner portions.**
- 3. Using rapid cooling equipment (no plastic bins or containers).**
- 4. Adding ice as an ingredient.**
- 5. Using ice paddles.**
- 6. Placing containers in an ice bath, stirring food frequently.**
- 7. In accordance to an approved HACCP Plan**

[COS]: Gravy, green salsa, red salsa denatured.

Follow-up By
03/12/2026

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand sink at cook line closest to soda syrups had an inoperable soap dispenser. Nearby available hand sink with hand soap and single use towels observed.

[CA]: Repair hand soap dispenser and ensure all hand sinks are equipped with operable dispensers with hand soap and single use towels.

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, 114125(b), 114141

Inspector Observations: *REPEAT VIOLATION*

Washed and wet equipment stacked on top of each other near the ware-wash area.

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

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: Spatula stored in stagnant water that measured at 71F.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations: Solution in sanitizer bucket at front line measured at 0 ppm.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
turkey ham	prep line cooler 3	40.00 Fahrenheit	
chicken	stove top	145.00 Fahrenheit	
swedish batter with dairy	prep line cooler 4	41.00 Fahrenheit	
water	cook line hand sink	100.00 Fahrenheit	
sausage	prep line cooler 2	39.00 Fahrenheit	
raw beef	prep line cooler 3	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
pooled egg	prep line cooler 1	38.00 Fahrenheit	
cut tomatoes	prepl ine cooler 2	41.00 Fahrenheit	
cantaloupe	prep line cooler 5	41.00 Fahrenheit	
mil	prep line cooler 6	41.00 Fahrenheit	
egg white	prep line cooler 1	40.00 Fahrenheit	
whip cream	prep line cooler 5	41.00 Fahrenheit	
frijoles	warmer	149.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 03/13/2026 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 \$282/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 3/24/2026. 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: Jorge Salas
Manager
Signed On: March 10, 2026