

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 FA0253433 - CAPERS EAT AND DRINK		Site Address 1710 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 02/06/2025		Placard Color & Score YELLOW 64		
Program PR0368988 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name INTAM LLC		Inspection Time 13:30 - 15:05			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ADRIAN				FSC Jorge Lopez 10/24/2027

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					N
K06	Adequate handwash facilities supplied, accessible	X						
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					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	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *At the dish machine, employee with gloves handled dirty dishes and proceeded to handle clean dishes without removing gloves and properly washing hands at the designated hand sink.*

[CA]: *Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.*

[COS]: *Chef instructed employee to properly wash hands at the designated hand sink.*

Follow-up By
02/07/2025

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

Inspector Observations: **REPEAT VIOLATION**

MAJOR:

At the cook line prep counter, garlic oil in insufficient ice bath measured at 56F. Chef stated garlic with oil was placed in ice bath approximately 1.5 hours prior to measurement.

MINOR:

At the cook line, Multiple Potentially Hazardous Food (PHFs) at the drawer coolers below the flat top grill measured between 44F - 46F. Chef stated PHFs were placed in the unit approximately 1.5 hours prior to measurement.

[CA]: *PHFs shall be cold held at 41F or below or hot held at 135F or above at all times.*

[COS]: *Garlic oil was submerged in sufficient ice bath. PHFs in the drawer coolers were relocated to walk in cooler to rapidly cool down.*

Follow-up By
02/07/2025

K14 - 8 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:

MAJOR:

Dish machine at the bar was actively being used and dish machine was observed dispensing 0 ppm of Chlorine sanitizer.

[CA]: *Dish machine shall be able to dispense 50 ppm of Chlorine sanitizer.*

[COS]: *Technician assessed the dish machine and Specialist observed 50 ppm of Chlorine sanitizer by the end of inspection.*

MINOR:

1. Dish washer observed wiping clean equipment/utensils from the dish machine with a cloth.

[CA]: *Discontinue using a cloth to dry equipment/utensils. Equipment/utensils shall air dry after sanitization.*

REPEAT VIOLATION

2. Washed and wet food equipment stacked on top of each other.

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

3. Debris observed on clean metal insert stored on shelving above 3 comp sink.

[CA]: *Food contact surfaces shall be thoroughly washed and sanitized prior to storing.*

Follow-up By
02/07/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food handler certificates/cards not provided.*

[CA]: *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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

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Inspector Observations: *REPEAT VIOLATION*

Small flies observed near the dish machine and pressurized cylinders.

[CA]: Remove Drain Flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.

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

Inspector Observations: Multiple open bags of food observed at the dry storage rack.

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

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

Inspector Observations: Accumulation of grease/debris underneath the prep top wells at the cook line.

[CA]: Routinely clean non food contact surfaces to prevent debris, dirty, grease, from accumulating.

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: Ambient temperature of drawer coolers (left side) measured at 45F.

[CA]: Cooling units shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of unit for PHFs until it is able to properly cold hold PHFs.

Follow-up By 02/07/2025

REPEAT VIOLATION

Cardboard used to line the shelving at the cook line underneath the prep top wells.

[CA]: Discontinue use of cardboard to line equipment. All equipment shall be approved, durable, and able to be properly washed and sanitized.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	sanitizer bucket at bar	100.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
cooked chicken	drawer cooler	44.00 Fahrenheit	raw chicken: 46F cooked beef: 44 raw salmon: 45F raw shrimp: 46F raw beef burger: 46F
water	3 comp sink bar	124.00 Fahrenheit	
ambient temp	3 door bar cooler	30.00 Fahrenheit	
lasagna, pasta	walk in cooler	40.00 Fahrenheit	
cream sauce	steam table	156.00 Fahrenheit	
Chicken, raw squid	1 door under counter cooler	40.00 Fahrenheit	40F - 41F
water	prep sink	120.00 Fahrenheit	
water	hand sink next to prep table	100.00 Fahrenheit	
blue cheese, noodles	prep top well	41.00 Fahrenheit	
eggplant, pasta	1 door reach in	41.00 Fahrenheit	
tomato soup	steam table	149.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	

Overall Comments:

A follow up inspection will be conducted by 02/06/2025 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

Discussed with Chef proper thawing of reduced oxygen packaged raw fish.

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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 2/20/2025. 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



Received By: Danny Duran
Chef
Signed On: February 06, 2025