

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 FA0200480 - THE COFFEE SHACK	Site Address 788 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 10/24/2025
Program PR0306473 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name THE QUICK FIX LLC	Inspection Time 09:50 - 10:40
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By EVIN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/16/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/24/2025

Cited On: 10/16/2025

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

Compliance of this violation has been verified on: 10/24/2025

Minor Violations

Cited On: 10/16/2025

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

This violation found not in compliance on 10/24/2025. See details below.

Cited On: 10/16/2025

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

This violation found not in compliance on 10/24/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
ambient temp	1 door under counter cooler	38.00 Fahrenheit	
raw shell eggs	2 door under counter cooler	41.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted for routine inspection on 10/16/2025 regarding the following violations:

K06 - Inadequate handwash facilities: supplied or accessible

K07 - Improper hot and cold holding temperatures

K30 - Food storage containers are not identified

K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity

Specialist observations:

-K06 - Inadequate handwash facilities: supplied or accessible: CORRECTED

-K07 - Improper hot and cold holding temperatures: CORRECTED

-K30 - Food storage containers are not identified: NOT CORRECTED; food and food related items within storage box located next to facility entrance have been removed. However, Owner showed two metal storage containers at the front side of the facility which contains pre-packaged syrups and miscellaneous food/food related items. Owner stated two metal storage containers have been there before COO occurred last year. Specialist to conduct further evaluation. Specialist to follow up with Owner after further evaluation.

-K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity: NOT CORRECTED; Equipment remains in the facility and Owner stated it will be removed tomorrow. Equipment not used. Provide proof of correction to Specialist via email at Princess.Lagana@deh.scccgov.org.

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Notes/Discussions:

-Facility is only allowed for cook to order for breakfast food items such as eggs. Advanced preparation of cooked food and then storage/cooling for later service is not allowed for the current scope of the facility's health permit.

-Health Permit is expiring on 10/31/2025. Health permit shall be renewed prior to expiration date. Failure to comply may lead to facility closure and/or charged follow up inspections.

-Owner stated plans of building a storage unit in front of the facility where the two metal storage containers are.

-Owner stated plans of replacing the 1 door under counter cooler with another commercial grade under counter unit. Discussed providing Specialist the spec sheet of the unit PRIOR to purchase and installation.

-any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www.https://deh.santacalaracounty.gov/](https://deh.santacalaracounty.gov/)

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

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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 **11/7/2025**. 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: Evin Wieser
Owner
Signed On: October 24, 2025