

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 FA0200173 - ERIK'S DELI CAFE CAMPBELL		Site Address 1777 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 01/28/2025		Placard Color & Score YELLOW 65		
Program PR0304807 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name KAMAL FOODS LLC		Inspection Time 14:15 - 16:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JORGE				FSC Not Available 07/09/2024

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
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					N
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		
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	X	
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

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

Inspector Observations: *REPEAT VIOLATION*

The only hand sink station at the preparation area was blocked by a trash bin.

[CA]: All hand sink stations shall remain accessible at all times.

[COS]: Employee removed trash bin.

Follow-up By
01/31/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Soups (clam chowder, pesto, vegetable, tomato, butternut squash) in plastic packagings measured between 127F - 130F and were being reheated in an over the counter food warmer ("KRATOS FOOD WARMER"). Per staff, soups were placed in food warmer approximately 1 hour prior to measurement. Facility does not have a stove top for reheating food.

[CA]: Potentially Hazardous Foods (PHFs) that are cooked, cooled, and subsequently reheated for hot holding or serving shall be brought to a temperature of at least 165°F for 15 seconds prior to hot holding food at 135F and above. PHFs shall be reheated in equipment that are approved for reheating. Discontinue reheating food items in warmer or steam table OR provide proof that current equipment are approved for reheating PHFs. Steam table and over the counter food warmer are approved for hot holding PHFs only.

[COS]: Soups were reheated in the microwave to at least 170F for 15 seconds.

Follow-up By
01/31/2025

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

1. Expired food safety manager certificate. Note: Per last routine inspection on 02/25/2024, Arpit Thakrar is the Food Safety Manager at the Branham Square location.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times. Food safety manager certificate is valid in one location only.

2. Missing food handler training certificates.

[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.

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: *REPEAT VIOLATION*

Dish machine was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing at the time of inspection.

[CA]: Dish machine shall be able to provide 50 ppm of Chlorine sanitizer at all times.

Follow-up By
01/31/2025

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

Inspector Observations: 1. Old and dried rodent droppings observed on floors underneath the dish machine, 3 compartment sink, and under the steam table at the front line area. No contamination of food and food contact surfaces observed. Last pest control service report provided is from 06/2024.

Follow-up By
01/31/2025

REPEAT VIOLATION

2. Small flies observed near dish machine, 3 compartment sink, and hand sink.

[CA]: Eliminate evidence of rodent droppings and small flies in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

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

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Inspector Observations: 1. Multiple open bags of dry food stored in shelving at the front line area.

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

2. Beverage containers stored on crates in the walk in cooler.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

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: *REPEAT VIOLATION*

Smaller pressurized cylinder not secured to a rigid structure.

[CA]: Pressurized cylinders shall always be stored properly/secured to a rigid structure.

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

Inspector Observations: Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Toilet tissue roll stored outside of dispenser in the restroom (left side).

[CA]: Toilet tissue shall be stored in a permanently installed dispenser.

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

Inspector Observations: 1. Hole/gap on ceiling above hand sink/dry storage rack.

[CA]: Seal hole/gap and maintain ceiling in good repair.

2. Entry doors do not completely shut.

[CA]: Assess/repair door as needed. Facility shall be fully enclosed at all times to prevent vermin entrance and harborage.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
water	prep sink	121.00 Fahrenheit	
vegetable soup	warmer	125.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink	102.00 Fahrenheit	
pasta salad, ranch	dispaly case	39.00 Fahrenheit	
butternut squash	warmer	128.00 Fahrenheit	
cut tomatoes, cooked chicken	prep line cooler 2	40.00 Fahrenheit	
roast beef, pasta salad	walk in cooler	41.00 Fahrenheit	
tuna salad, deli turkey	prep line cooler 1	41.00 Fahrenheit	
vegetable soup	steam table	159.00 Fahrenheit	
tomato	warmer	127.00 Fahrenheit	
chili	steam table	147.00 Fahrenheit	
pesto	warmer	130.00 Fahrenheit	
clam chowder	warmer	128.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 01/31/2025 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.

Note: front line area where food preparation is conducted does not have a hand sink station. Non-compliance with hand washing

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may require facility to install a hand sink station at the front line area.

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 2/11/2025. 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: Jaime Ortiz
Person in charge
Signed On: January 28, 2025