

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 FA0200084 - L&L HAWAIIAN BBQ		Site Address 1380 W CAMPBELL AV, CAMPBELL, CA 95008-1652		Inspection Date 07/30/2025		Placard Color & Score GREEN 79		
Program PR0302011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name H & W HB, INC.		Inspection Time 10:30 - 12:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JANELLE				FSC Yue Wong Lau 04/19/2027

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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						
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		
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	X	
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		X
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: MAJOR:

REPEAT VIOLATION

1. At the 2 door under counter cooler, cooked noodles measured between 48F - 53F and portuguese sausage/spam measured between 47F - 48F. Per Staff, food items have been in the unit since last night. Ambient temperature of unit measured at 58F.

2. Raw chicken placed in insufficient ice bath by the flat top grill measured at 53F (measured from the top of the container). Staff stated raw chicken was placed in ice bath approximately 1 hour prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.

[COS]:

1. PHFs were voluntarily discarded.

2. More ice and water were added to sufficiently cold hold raw chicken.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

Some food handler certificates are expired.

[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.

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

Inspector Observations: Accumulation of grease and debris underneath equipment at cook line and on the baffle filters of both hoods.

[CA]: Routinely clean the areas underneath and behind equipment and in hard-to-reach to prevent the accumulation of dirt, dust, grease, and debris.

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: 1. Facility has a soft serve machine for non-dairy milk-like soft serve ice cream. No California Department of Food and Agriculture (CDFA) license provided for soft serve machine.

[CA]: Facility shall obtain a CDFA Dairy license for soft serve ice machine.

2. 2 door under counter cooler's ambient temperature measured at 58F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times. Assess/repair/adjust unit as needed. Discontinue use of unit for PHFs until it is properly working.

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

Inspector Observations: *REPEAT VIOLATION*

Soiled wet wiping cloths stored on prep line table 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.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations: 1. Rear door next to rice cooker was observed open. No active delivery during inspection.

[CA]: Facility shall be fully enclosed at all times.

[COS]: Staff closed the door.

2. Employee food and drinks stored on prep line table.

[CA]: Personal items such as food shall be stored in a designated area separate from food and food contact surfaces. Employees shall not eat at food preparation areas.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility installed a soft serve machine without approval from DEH Plan Check. Staff stated unit was installed approximately 2 months ago.

[CA]: A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Cease and desist use of machine until approval from DEH Plan Check has been obtained.

Note: see violation K35 for CDFA license requirement.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chicken	flat top grill	155.00 Fahrenheit	
white rice	rice cooker	156.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
tartar sauce	merchandiser	41.00 Fahrenheit	
raw shell eggs	2 door under counter cooler	45.00 Fahrenheit	
Chlorine sanitizer	sanitizer bucket at front line	100.00 PPM	
pork laulau	stovetop	201.00 Fahrenheit	
raw beef	2 door under counter cooler	41.00 Fahrenheit	
spam	2 door under counter cooler	51.00 Fahrenheit	diligent prep
raw shell egg	walk in cooler	38.00 Fahrenheit	
gravy	warmer 2	145.00 Fahrenheit	
curry sauce	warmer 2	147.00 Fahrenheit	
macaroni salad	prpe line cooler	40.00 Fahrenheit	
tartar sauce	prep line cooler	40.00 Fahrenheit	
chicken	warmer 1	143.00 Fahrenheit	
beef	warmer 1	138.00 Fahrenheit	
raw chicken	walk in cooler	38.00 Fahrenheit	
raw chicken	1 door under counter cooler	40.00 Fahrenheit	
macaroni salad	prep line cooler 1	39.00 Fahrenheit	
brown rice	rice cooker	194.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	front line hand sink	100.00 Fahrenheit	

Overall Comments:

Per pest control service report from 07/21/2025, cockroaches were observed. Report also stated sanitary issues, lack of door sweep, and leaving doors open.

No evidence of vermin observed during inspection. Discussed vermin proofing with staff.

Discussed TPHC with staff.

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 **8/13/2025**. 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.

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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: Janelle Atanaya
Cashier

Signed On: July 30, 2025