

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 FA0200356 - CAMPBELL PIZZA COMPANY		Site Address 3393 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 01/28/2026	
Program PR0301910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CAMPBELL PIZZA COMPANY		Inspection Time 15:00 - 16:30
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By GURBHAG SINGH	FSC Not Available		

Placard Color & Score
RED
59

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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		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					N
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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	X	
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	X
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*

In the only prep line cooler, multiple Potentially Hazardous Food (PHFs) measured between 53F - 58F. Ambient temperature of unit measured at 60F. PHFs were placed in the unit approximately 4 hours prior to measurement per employee.

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

[COS]: PHFs were voluntarily discarded.

Follow-up By
01/30/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Cheese pizza is under Time As A Public Health Control but is not time marked.

[CA]: Properly implement time as a public health control by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit. Written procedures shall be maintained on site and available for review.

[COS]: Employee voluntarily discarded cheese pizza as a precaution. Specialist was unable to ask further questions due to employee's decision to discard the pizza.

Follow-up By
01/30/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Maximum water temperature at all sinks measured at 61F.

[CA]: Provide hot water of at least 120F at all sinks. Hand wash sinks shall be able to provide at least 100F of warm water.

Follow-up By
01/30/2026

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

1. Food safety manager certificate not provided on site.

[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.

2. Food handler training certificates not provided on site.

[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.

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

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Follow-up By 01/30/2026

Inspector Observations: *REPEAT VIOLATION*

1. Ambient temperature for prep line unit used for pizza measured at 60F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times. Assess/repair/adjust unit as needed.

Comply by date: 01/30/2026

2. Walk in cooler door is in disrepair. Walk in cooler door is shut closed using a keg.

[CA]: Repair walk in cooler door

3. In the back of the facility, observed the following: a single burner, two door under counter cooler, and a white van with coolers inside.

[CA]: Remove unused equipment.

4. Unapproved household 1 door freezer at back storage area near ice machine.

[CA]: All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable

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: Knives stored in between crevice of 3 comp sink and wall as well as between 3 comp sink and prep sink.

[CA]: Clean utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Accumulation of dust and debris on baffle filters.

[CA]: Clean baffle filters.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Missing thermometer for use in monitoring internal temperature of potentially hazardous food.

[CA]: Provide a thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas.

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

Inspector Observations: 1. Evidence of fire burn on the wall behind pizza oven.

2. Stainless steel around 3 comp sink has began to erode.

[CA]: Repair walls and maintain in good condition. Walls shall be smooth, easily cleanable, nonabsorbent and durable.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: Observed the installation of the following equipment WITHOUT obtaining approval from DEH Plan Check:

Follow-up By
02/25/2026

- two prep line coolers on dining area
- one hand sink on dining area
- single compartment prep sink with no drain board (directly plumbed)

note: frozen seafood observed in chest cooler. Facility is not approved to be serving seafood to customers due to lack of prep sink. Per employee, frozen seafood is for Mariscos Los Osunas.

[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.

Submit plans to DEH Plan Check regarding the above equipment installation.

Plan Check General and Technical Questions:

**Email: dehplancheck@deh.sccgov.org
(408) 918-3400**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Unpermitted Food Vending being operated on the dining area. Business is called Mariscos Los Osunas owned by Raul. Separate transaction observed.

[CA]: Facility shall not operate without obtaining a health permit from this department. CEASE AND DESIST OPERATION.

Obtain health permit for Mariscos Los Osunas on ehinfo.org.

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hot and cold water available.
- Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	3 comp sink bar and kitchen, prep sink	61.00 Fahrenheit	
chicken	prep table	156.00 Fahrenheit	
cut tomatoes	walk in cooler	40.00 Fahrenheit	
ambient temp	2 door reach ins (x2)	38.00 Fahrenheit	38F - 40F
cheese	walk in cooler	41.00 Fahrenheit	
cut tomatoes	prep line cooler	53.00 Fahrenheit	chicken: 54F italian sausage: 53F salami: 55F pepperoni: 58F cheese: 55F artichoke: 58F ranch: 58F tikka sauce: 55F garlic spread: 54F dried tomato & garlic pesto: 55F
chicken	walk in cooler	85.00 Fahrenheit	cooling began 30 mins prior

Overall Comments:

Facility is ordered closed due to major violations for lack of hot water and improper cold holding temperature.

Facility is to immediately cease and desist all operations.

- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

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- Facility shall remain closed until major violations have been corrected and authorization is provided by this Division.

Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.

-Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Notes:

-joint inspection conducted with Guillermo V.

-routine inspection in conjunction with CO0158734

Further enforcement shall take place and office hearing letter pending.

inspection report updated on 01/29/2026 regarding K48 and K49; updated report provided to PIC Gurbhag.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **2/11/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Gurbhag Sing
Cashier

Signed On: January 28, 2026