

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 FA0200228 - MR PICKLE'S SANDWICH SHOP		Site Address 2080 S BASCOM AV A, CAMPBELL, CA 95008		Inspection Date 01/26/2026	
Program PR0304622 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHARLSTON PARK		Inspection Time 13:15 - 14:30
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By YOLANDA (M)	FSC Jing Han 7/26/28		

Placard Color & Score

GREEN
86

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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					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		
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										
K34	Warewash facilities: installed/maintained; test strips								X		
K35	Equipment, utensils: Approved, in good repair, adequate capacity										
K36	Equipment, utensils, linens: Proper storage and use										
K37	Vending machines										
K38	Adequate ventilation/lighting; designated areas, use								X		
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								X		
K45	Floor, walls, ceilings: built, maintained, clean										
K46	No unapproved private home/living/sleeping quarters										
K47	Signs posted; last inspection report available										

OFFICIAL INSPECTION REPORT

Facility FA0200228 - MR PICKLE'S SANDWICH SHOP	Site Address 2080 S BASCOM AV A, CAMPBELL, CA 95008	Inspection Date 01/26/2026
Program PR0304622 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHARLSTON PARK	Inspection Time 13:15 - 14:30
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: Found cold water valve off at the ONLY hand wash station located between service line and prep area. [CA] Ensure cold/warm water is provided at all times. [COS] Operator turned on cold water valve. Observed water flowing.

Note: Cold water valve is off due to leakage.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: 1. Lacking quat test strips to test concentration of sanitizer at wareash sink. [CA] Provide quat test strips.

2. Found 3-compartment sink right side with ONLY a spray nozzle. [CA] If at any point spray nozzle hinders ware washing procedure at sink, facility shall install a goose neck faucet.

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

Inspector Observations: Found accumulated dust debris on filters at mechanical exhaust hood. Note: Observed meat sliced stored under mechanical hood. [CA] Routinely clean to prevent accidental contamination.

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

Inspector Observations: Found accumulated food debris under sinks, refrigeration units, equipments and shelving. [CA] Routinely clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
sliced pastrami	2 door reach in	41.00 Fahrenheit	
potato salad	walk-in	39.00 Fahrenheit	
sliced tomatoes	3 door cold top	38.00 Fahrenheit	
beverage	2 door sliding upright	40.00 Fahrenheit	
quat	warewash	200.00 PPM	
sliced pastrami	walk-in	56.00 Fahrenheit	diligent prepped
sauce	1 door upright freezer	1.40 Fahrenheit	
sprouts	3 door cold top	41.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
sliced turkey	3 door cold top	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced ham	2 door cold top	40.00 Fahrenheit	
fries	2 door reach in freezer	2.50 Fahrenheit	

Overall Comments:

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 **2/9/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0200228 - MR PICKLE'S SANDWICH SHOP	Site Address 2080 S BASCOM AV A, CAMPBELL, CA 95008	Inspection Date 01/26/2026
Program PR0304622 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHARLSTON PARK	Inspection Time 13:15 - 14:30

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: Yolanda Perez
Manager

Signed On: January 26, 2026