

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 FA0273483 - OPA CAMPBELL		Site Address 276 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 07/31/2025		Placard Color & Score GREEN 80		
Program PR0413457 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name OPA CAMPBELL, LP		Inspection Time 11:05 - 12:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By FERNANDA				FSC Jossue Feregrino 03/23/2028

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			S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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		
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		
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		
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 FA0273483 - OPA CAMPBELL		Site Address 276 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 07/31/2025
Program PR0413457 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name OPA CAMPBELL, LP	Inspection Time 11:05 - 12:20
K48	Plan review		
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: At prep line coolers 1, 2, and 4, multiple Potentially Hazardous Food (PHFs) measured above 41F.

Ambient temperatures of units measured as follows:

-prep line cooler 1: 50F

-prep line cooler 2: 49F

-prep line cooler 4: 49F

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

[COS/SA]: PHFs that have been in the units for more than 4 hours were voluntarily discarded. PHFs that have been in the units for less than 4 hours were placed in ice baths and relocated to walk in cooler.

Minor Violations

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: Washed and wet plastic containers on shelving above 3 comp sink were stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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

Inspector Observations: Small flies observed at the bar area. A fly was observed in the kitchen prep area. No direct contamination at the time.

[CA]: Remove small using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.

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: Prep line coolers 1, 2, and 4's ambient temperatures measured at 50F, 49F, and 49F respectively. PIC adjusted the thermostat of prep line cooler 1 and 2 but ambient temperature remained elevated (50F and 49 respectively).

[CA]: All cooling units shall be able to cold held at 41F or below at all times. Discontinue use of unit for PHFs until it is working properly.

Note: Prep line cooler 4's ambient temperature decreased to 40F after adjustment.

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: Spatula stored in crevice between two prep line units.

[CA]: Discontinue storing spatula in between crevices. Ensure food contact surfaces are stored in a way that will prevent contamination.

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

Inspector Observations: Wiping cloth stored on prep table near walk in cooler without being placed back into the sanitizer bucket in between use.

[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.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0273483 - OPA CAMPBELL	Site Address 276 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 07/31/2025
Program PR0413457 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name OPA CAMPBELL, LP	Inspection Time 11:05 - 12:20

Measured Observations

Item	Location	Measurement	Comments
rice	hot holding on grill	167.00 Fahrenheit	
shrimp	final cooking temp	178.00 Fahrenheit	
scallop	final cooking temp	200.00 Fahrenheit	
Chlorine sanitizer	dish machine upright	50.00 PPM	
cut tomatoes	prep line cooler 2	52.00 Fahrenheit	(1 hr in the unit)
raw salmon	walk in cooler	41.00 Fahrenheit	
raw shrimp, raw beef, falafel	drawer coolers	41.00 Fahrenheit	41F - 42F
water	prep sink	120.00 Fahrenheit	
water	3 comp sink at ware wash area	120.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
cut tomatoes	prep line cooler 1	51.00 Fahrenheit	cut tomatoes: 48F-51F raw chicken: 50F (1 hr in the unit) cooked zucchini: 52F cut tomatoes: 41F
ambient temp	bar cooler 2	39.00 Fahrenheit	
milk	bar cooler 1	40.00 Fahrenheit	
Quat sanitizer	sanitizer bucket on prep table	200.00 PPM	
rice pilaf	walk in cooler	38.00 Fahrenheit	
heavy cream	prep line cooler 4	49.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
tomato sauce	hot holding on stove top	158.00 Fahrenheit	
pizza sauce, cut tomatoes	prep line cooler 3	38.00 Fahrenheit	38F and 39F
Quat sanitizer	3 comp sink	200.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: OPA! CAMPBELL

NEW OWNER: STACKS GROUP INC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 08/01/2025 - 07/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 07/31/2025*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

Discussed with person in charge that 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.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

OFFICIAL INSPECTION REPORT

Facility FA0273483 - OPA CAMPBELL	Site Address 276 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 07/31/2025
Program PR0413457 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name OPA CAMPBELL, LP	Inspection Time 11:05 - 12:20

(408) 918-3400

Joint inspection conducted with Monica Huato.

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 **8/14/2025**. 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: Jason Habash
VP of Operation
Signed On: July 31, 2025