

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0200224 - BLUE SKY RESTAURANT		Site Address 2028 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 06/24/2025	
Program PR0301399 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BLUE SKY CAMPBELL, INC		Inspection Time 14:10 - 15:35
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By TERRY	FSC Michael Wang 01/14/2029		

Placard Color & Score
GREEN
71

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				N
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						N
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	X	
K27 Food separated and protected	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
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		
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		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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *REPEAT VIOLATION*

1. In ice bath near walk in cooler, raw pork measured at 45F and raw shrimp measured at 48F. Insufficient ice bath observed in which only the bottom containers are touching the ice. Per staff, food items have been in the ice bath for approximately 2 hours prior to measurement.

2. In prep line cooler 2, shrimp measured at 52F and gyoza measured at 56F. Food items stacked on top of metal inserts at prep top. Per staff, food items have been in the unit for approximately 1 hour prior to measurement.

3. Cooked chicken on flat top grill measured at 86F. Per staff, chicken was cooked approximately 1 hour prior to measurement. Per Manager Michael over the phone, cooked chicken is on Time As A Public Health Control (TPHC) in which it is discarded 4 hours after it was removed from temperature control. Updated TPHC guidance that states cooked chicken was not provided.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below OR hot held at 135F or above at all times.

[SA]:

- 1. More ice and water were added to cold hold food items sufficiently.**
- 2. Food items were relocated to prep line reach in to cool down.**
- 3. Chicken was reheated to at least 165F for at least 15 seconds. Cooked chicken to be added to TPHC guidance by Manager and submitted to Specialist via email at Princess.Lagana@deh.sccgov.org.**

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Noodles and raw bean sprouts are under TPHC but not time marked at the time of inspection.

[CA]: When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS]: Noodles and raw beans sprouts were time marked to be discarded at 6 pm, 4 hours after it was removed from temperature control.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Minor dent on canned bamboo shoot.

[CA]: Maintain food in good condition. Canned bamboo shoot was voluntarily discarded by staff.

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 utensils and equipment stacked on top of each other.

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

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: *REPEAT VIOLATION*

In the prep sink, raw pork measured at 70F in stagnant water. Per staff, raw pork began thawing approximately 1 hour prior to measurement.

[CA]: Frozen food shall be thawed using the following approved methods:

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

[COS]: Specialist instructed staff to begin preparation process.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1. In the walk in cooler near cook line, raw chicken was stored on shelving above ready to eat food.

2. In the walk in cooler at the back prep area, raw shell eggs were stored on shelving above ready to eat food.

[CA]: Properly store raw items beneath and separate from ready to eat food.

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

Inspector Observations: *REPEAT VIOLATION*

Multiple containers of food stored on the floor throughout food preparation areas and walk in coolers.

[CA]: Food items must stored at least six (6) inches elevated from the floor to prevent contamination.

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

Inspector Observations: Accumulation of grime on prep sink faucets.

[CA]: Clean prep sink faucets and maintain non food contact surfaces clean.

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: 1. Personal beverage in unsecured cup stored on shelving above prep line unit at cook line.

2. Personal items such as bags are stored on shelving at the dry storage rack at back prep area.

[CA]: Personal items shall be stored in a designated area separate from food and food contact surfaces.

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

Inspector Observations: *REPEAT VIOLATION*

Accumulation of grease and debris underneath equipment throughout the cook line.

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

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Food obtained from approved source.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine sanitizer	dish machine	50.00 PPM	
raw beef	prep line cooler 2	40.00 Fahrenheit	
shrimp	walk in cooler reach in	40.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
chicken	walk in cooler reach in	41.00 Fahrenheit	
sweet and sour soup	warmer	168.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
tofu	prep line cooler 2	41.00 Fahrenheit	
rice	rice cooker	169.00 Fahrenheit	
chicken	final cooking temp	198.00 Fahrenheit	
raw chicken	walk in cooler 1	40.00 Fahrenheit	
water	prep sink	125.00 Fahrenheit	
raw shrimp	walk in cooler 2	39.00 Fahrenheit	
tofu	prep line cooler 1	39.00 Fahrenheit	
wonton	walk in cooler 1	41.00 Fahrenheit	
pooled egg	prep line cooler 1	41.00 Fahrenheit	
raw beef	walk in cooler 2	39.00 Fahrenheit	

Overall Comments:

exit interview conducted via phone call with Manager Michael.

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 **7/8/2025**. 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: Terry Tran
Server/waitress

Signed On: June 24, 2025