

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 08/13/2024	
Program PR0301910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CAMPBELL PIZZA COMPANY		Inspection Time 15:00 - 16:40
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By BIKRAN	FSC Not Available	

Placard Color & Score
GREEN
67

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

The only hand wash station in the back of house area had no paper towels available. Per PIC, the dispenser ran out of batteries.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

[COS] PIC provided a roll of paper towels for use at time of the inspection.

Minor Violations

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

Inspector Observations:

A food safety certificate is not available for review upon request.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations:

Time as a Public Health Control written procedures are not available for pizza slices under TPHC.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

NOTE: TPHC written procedures provided at time of the inspection.

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:

In the back of house area, on the interior upper lip of the ice machine, a black mold-like substance was found. No direct contamination of the ice was observed.

[CA] Ensure to maintain the food contact surfaces of the ice machine clean to both sight and touch.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water at the three compartment sink and throughout the facility was measured at a peak of 116°F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations:

Flies were observed throughout the facility.

[CA] Ensure to maintain the facility free of animals, pests, and vermin. Clean and sanitize the effected areas.

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

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Inspector Observations:

A large tub of shrimp was found thawing in still water. Shrimp was measured at 40°F.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Staff turned on the water at time of the inspection.

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:

Facility has set up a small seafood area in the dining room. The area has a prep line cold hold unit with a sneeze guard that holds cut vegetables and sauces, two large ice chests containing cooked seafood (octopus, shrimp, ceviche) and clamato tomato juice. The area has no dedicated hand washing sink but one of the restrooms has been closed off from the public and used as a dedicated hand washing station. Per PIC they used to have the seafood section within the kitchen but the prep unit they used stopped functioning.

Note: All PHF food temperatures were at 41°F or below.

[CA] Food preparation shall only occur in approved areas. Cease operation of the seafood section in unapproved areas of the facility. Operate in approved areas or submit plans to this department to approve the area.

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:

In the kitchen area, across the pizza oven, a prep cooler is not functioning.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair or replace the unit and maintain in good repair.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Both restroom doors lack a self-closing device.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

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

Inspector Observations:

Part of the ceiling in the pizza prep area and bar area has been removed, exposing the bare beams and vent ducts.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Fries	Upright Freezer	3.00 Fahrenheit	
Soda	Upright Cooler	36.00 Fahrenheit	
Shrimp	Walk in Cooler	41.00 Fahrenheit	
Octopus	Ice Chest	38.00 Fahrenheit	
Shrimp	Ice Chest	39.00 Fahrenheit	
Cheese	Walk in Cooler	32.00 Fahrenheit	
Pepperoni	Prep Cooler	41.00 Fahrenheit	
Beer	Upright Cooler	39.00 Fahrenheit	
Water	Hand Washing Sink - Restrooms	100.00 Fahrenheit	
Shrimp	Counter	50.00 Fahrenheit	Diligent Prep
Tomatoes	Seafood Prep Line Cold Hold	38.00 Fahrenheit	
Mozzarella Sticks	Upright Freezer	6.00 Fahrenheit	
Shrimp	Prep Sink	29.00 Fahrenheit	
Shredded Cheese	Prep Cooler	40.00 Fahrenheit	
Water	Three Compartment Sink	115.00 Fahrenheit	
Pizza Dough	Walk in Cooler	33.00 Fahrenheit	
Tater Tots	Upright Freezer	3.00 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 **8/27/2024**. 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: Bikram Badwal
Owner

Signed On: August 13, 2024