

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 FA0252653 - BUCA DI BEPPO		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 01/12/2023
Program PR0367790 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name BUCA INC	Inspection Time 16:00 - 17:00
Inspected By JOSEPH SCOTT	Inspection Type LIMITED INSPECTION	Consent By JOSSELINE ESPANIEL	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
WARM WATER	HAND WASH SINK FAUCETS	100.00 Fahrenheit	
RAW CHICKEN	WALK IN FREEZER	15.00 Fahrenheit	
CHLORINE SANITIZING RINSE	MECHANICAL WARE WASHING MACHINE	100.00 PPM	REDUCE TO 50PPM
HOT WATER	3 COMPARTMENT SINK FAUCET	120.00 Fahrenheit	
SPICY CHICKEN (DAY BAGS)	WALK IN REFRIGERATOR	38.00 Fahrenheit	
LASAGNA MEAT SAUCE	COOK LINE PREP REFRIGERATION	38.00 Fahrenheit	
QUAT SANITIZER	3 COMPARTMENT SINK BASIN	300.00 PPM	
LASAGNA MEAT SAUCE	WALK IN REFRIGERATOR	39.00 Fahrenheit	

Overall Comments:

NO VIOLATIONS RELATED TO THE COMPLAINT

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 1/26/2023. 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: JOSSELINE ESPANIEL
 MANAGER
Signed On: January 12, 2023