

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 FA0264205 - CAMPBELL GROCERY OUTLET		Site Address 100 N SAN TOMAS AQUINO RD, CAMPBELL, CA 951		Inspection Date 10/13/2026		Placard Color & Score GREEN 97		
Program PR0301068 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name HERNANDEZ MARKETS INC		Inspection Time 10:15 - 11:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MANNY				FSC Exempt

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						
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						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				N
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

Maximum water temperature at mop sink measured at 115F. Maximum water temperature at employee restroom hand sink measured at 73F.

[CA]: Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. Water temperature at nonadjustable hand sinks shall be maintained between 100F - 108F. Provide 120F at mop sink.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
imitation crab	island case 3	40.00 Fahrenheit	
whip cream	island cooler 2	41.00 Fahrenheit	
cut melon	island cooler 1	40.00 Fahrenheit	
cut cantaloupe	island cooler 1	41.00 Fahrenheit	
jalapeno dip	display case 1	40.00 Fahrenheit	
raw beef	walk in cooler	37.00 Fahrenheit	
raw salmon	island case 3	41.00 Fahrenheit	
raw chicken	walk in cooler	38.00 Fahrenheit	
sausage	display case 3	37.00 Fahrenheit	
milk	aisle fridge	41.00 Fahrenheit	
raw chicken	display case 2	38.00 Fahrenheit	
raw beef	island case 4	38.00 Fahrenheit	
raw shell egg	aisle fridge	40.00 Fahrenheit	
yogurt	display case 3	39.00 Fahrenheit	
tofu	display case 1	40.00 Fahrenheit	

Overall Comments:

If continued issues occur regarding water heater's ability to provide hot water at mop sink and warm water at restroom hand sinks, Specialist recommends submitting plans to DEH Plan Check for installation of new water heater. Monitor water temperature at all sinks using a probe thermometer.

Discussed ensuring that food are not stored overstacked in refrigerators.

Provided 10/2/26 copy pest control report from Dewey Pest Control. Discussed with Owner to ensure that pest control services are also conducted on the interior of the facility and not just exterior.

Salad case was on defrost mode and ambient temperature measured at 46F. Proof of defrost mode schedule provided. Temperature log provided. Prior to end of inspection, ambient temperature began to decrease.

Ensure health permit is renewed prior to expiration date on 10/31/26. Failure to comply may lead to enforcement actions including facility closure.

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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 **10/27/2026**. 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.

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: Manny Hernandez
Owner

Signed On: October 13, 2026