

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 FA0253433 - CAPERS EAT AND DRINK		Site Address 1710 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 02/03/2026		Placard Color & Score GREEN 81		
Program PR0368988 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name INTAM LLC		Inspection Time 11:20 - 13:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ADRIAN				FSC Jorge Lopez 10/24/2027

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		X			N
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				N
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	X	
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk in cooler, pasta in zip lock bags measured between 44F - 46F and meatloaf measured between 44F - 45F. Per Chef, food items were cooked and cooled last night.*

[CA]: *Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).*

Approved cooling methods include;

1. **Placing the food in shallow, heat-conductive pans.**
2. **Separating the food into smaller or thinner portions.**
3. **Using rapid cooling equipment (no plastic bins or containers).**
4. **Adding ice as an ingredient.**
5. **Using ice paddles.**
6. **Placing containers in an ice bath, stirring food frequently.**
7. **In accordance to an approved HACCP Plan**

[COS]: *PHFs were voluntarily discarded.*

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: *REPEAT VIOLATION*

1. **Bar dish machine was dispensing 0 ppm of Chlorine sanitizer. Content of Chlorine bottle observed low. No active ware-washing.**

[CA]: *Dish machine shall be able to dispense 50 ppm of Chlorine sanitizer.*

[COS]: *Employee replaced Chlorine bottle with a new one. Dish machine observed to dispense 50 ppm of Chlorine.*

2. **Washed and wet food equipment stacked on top of each other on shelving above 3 comp sink.**

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

3. **-Accumulation of dried residue on the interior surface of all beverage sprays at the bar.**

-Accumulation of dried food residue on the back of the blade of the counter-top slice machine. Not in active use.

[CA]: *-Remove, clean, and sanitize nozzles. Nozzles should be maintained clean regularly to prevent the accumulation of residues.*

-Disassemble, clean, and sanitize counter-top slice machine between uses or as often as necessary to prevent the accumulation of food residues.

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

Inspector Observations: *REPEAT VIOLATION*

1. **Multiple open bags of food observed at the dry storage rack.**

[CA]: *All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.*

2. **Food containers (potatoes and carrots) stored directly on the floor inside walk in cooler.**

[CA]: *Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)*

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

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Inspector Observations: Storage open cabinet area underneath main cook line's prep top well and steam table in poor repair.

[CA]: Repair equipment. All equipment shall be approved, durable, smooth, nonabsorbent, and easily cleanable material.

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: Utensils stored in stagnant water that measured at 76F at main cook line.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

note: ensure food contact surfaces that handle Potentially Hazardous Food are washed and sanitized at least every 4 hours.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Leak observed from the main 3 comp sink's faucet and basin.

[CA]: Remove leak and maintain plumbing in good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
eggplant	1 door reach in	39.00 Fahrenheit	
ranch	prep top well	41.00 Fahrenheit	
shrimp	1 door under counter cooler	40.00 Fahrenheit	
beef	stove top	194.00 Fahrenheit	final cooking temp
chicken tortilla soup	steam table 1	138.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
rice	steam table 2	151.00 Fahrenheit	
pasta	walk in cooler	41.00 Fahrenheit	
sundried tomatoes	ice bath	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
chicken wings	1 door under counter cooler	41.00 Fahrenheit	
water	hand sink at front cook line	100.00 Fahrenheit	
ambient temp	bar cooler	38.00 Fahrenheit	
mashed potatoes	steam table 2	159.00 Fahrenheit	
water	bar 3 comp sink	120.00 Fahrenheit	
raw shrimp	walk in cooler	40.00 Fahrenheit	
mashed potatoes	cooling rack	65.00 Fahrenheit	cooling began 30 mins prior to measurement
marsala sauce	steam table 2	149.00 Fahrenheit	
cut tomatoes	prep top well	40.00 Fahrenheit	
beef	stock pot at back cook line	190.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
Chlorine sanitizer	sanitizer bucket at cook line	100.00 PPM	
water	womens restroom hand sink	100.00 Fahrenheit	
cut melon	walk in cooler	41.00 Fahrenheit	
Chlorine sanitizer	dish machine upright	50.00 PPM	
pasta	1 door reach in	41.00 Fahrenheit	

Overall Comments:

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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 2/17/2026. 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: Kam Razavi
Owner
Signed On: February 03, 2026