

# 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

|                                                                                  |  |                                                              |                                          |                                      |                                         |                                                                                                                                                                |  |                                     |
|----------------------------------------------------------------------------------|--|--------------------------------------------------------------|------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------|
| <b>Facility</b><br>FA0200388 - 7 STARS BAR & GRILL                               |  | <b>Site Address</b><br>400 E CAMPBELL AV, CAMPBELL, CA 95008 |                                          | <b>Inspection Date</b><br>08/08/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>86</b> </div> |  |                                     |
| <b>Program</b><br>PR0300222 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                              | <b>Owner Name</b><br>ACK BAR & GRILL INC |                                      | <b>Inspection Time</b><br>13:50 - 15:00 |                                                                                                                                                                |  |                                     |
| <b>Inspected By</b><br>PRINCESS LAGANA                                           |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                          | <b>Consent By</b><br>PAUL            |                                         |                                                                                                                                                                |  | <b>FSC</b> Paul Cunha<br>08/17/2029 |

  

| 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  |       |       |        |     |     | S   |
| 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     |       | X      |     |     | N   |
| K12                            | Returned and reservice of food                                              | X  |       |       |        |     |     |     |
| K13                            | Food in good condition, safe, unadulterated                                 | X  |       |       |        |     |     |     |
| K14                            | Food contact surfaces clean, sanitized                                      | X  |       |       |        |     |     | S   |
| 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                                    |     |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                       |                                  |
|---------------------------------------------------------------------------|-------------------------------------------------------|----------------------------------|
| Facility<br>FA0200388 - 7 STARS BAR & GRILL                               | Site Address<br>400 E CAMPBELL AV, CAMPBELL, CA 95008 | Inspection Date<br>08/08/2025    |
| Program<br>PR0300222 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>ACK BAR & GRILL INC                     | Inspection Time<br>13:50 - 15:00 |
| K48                                                                       | Plan review                                           |                                  |
| K49                                                                       | Permits available                                     |                                  |
| K58                                                                       | Placard properly displayed/posted                     |                                  |

## Comments and Observations

### Major Violations

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations:** In the food warmers, multiple Potentially Hazardous Food (PHFs) such as chili (measured at 109F) and meatballs (measured at 121F) were actively being reheated in the food warmers. Per staff, PHFs were placed into the warmer to reheat approximately 50 minutes prior to measurement.

**[CA]:** Potentially Hazardous Foods that were cooked, cooled, and subsequently reheated for hot holding or serving shall be brought to a temperature of at least 165F for 15 seconds in an approved reheating equipment prior to hot holding food at 135F or above.

**[COS]:** Food items were reheated to at least 165F for at least 15 seconds in the microwave.

### 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:** Maximum water temperature at 3 comp sink measured at 108F.

**[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:** Multiple small flies observed around 3 comp sink at bar area.

**[CA]:** Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.

### Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

### Measured Observations

| Item           | Location               | Measurement       | Comments |
|----------------|------------------------|-------------------|----------|
| Quat sanitizer | 3 comp sink            | 200.00 PPM        |          |
| ambient temp   | 1 door reach in        | 49.00 Fahrenheit  |          |
| raw shell egg  | 2 door under counter 1 | 42.00 Fahrenheit  |          |
| water          | prep sink              | 120.00 Fahrenheit |          |
| milk           | 2 door under counter 1 | 41.00 Fahrenheit  |          |
| turkey         | prep line cooler       | 36.00 Fahrenheit  |          |
| ambient temp   | bar cooler 3           | 40.00 Fahrenheit  |          |
| hotdog         | 2 door freezer         | -2.80 Fahrenheit  |          |
| cut tomatoes   | prep line cooler       | 40.00 Fahrenheit  |          |
| water          | bar hand sink          | 100.00 Fahrenheit |          |
| hotdog         | 2 door under counter 2 | 41.00 Fahrenheit  |          |
| cut watermelon | 2 door reach in        | 40.00 Fahrenheit  |          |
| milk           | bar cooler 2           | 38.00 Fahrenheit  |          |
| whipped cream  | 2 door reach in        | 39.00 Fahrenheit  |          |
| ambient temp   | bar cooler 1           | 68.00 Fahrenheit  | no PHFs  |
| pastrami       | 2 door under counter 2 | 38.00 Fahrenheit  |          |

### Overall Comments:

Discussed with staff and owner that hot water in warmer units shall be in direct contact with food containers to adequately hot hold PHFs at 135F or above.

Discussed with owner that health permit is expiring on 08/31/2025. Ensure health permit is renewed prior to expiration date. Failure to comply may lead to enforcement actions.

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                       |                                  |
|---------------------------------------------------------------------------|-------------------------------------------------------|----------------------------------|
| Facility<br>FA0200388 - 7 STARS BAR & GRILL                               | Site Address<br>400 E CAMPBELL AV, CAMPBELL, CA 95008 | Inspection Date<br>08/08/2025    |
| Program<br>PR0300222 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>ACK BAR & GRILL INC                     | Inspection Time<br>13:50 - 15:00 |

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 **8/22/2025**. 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:** Paul Cunha  
Owner  
**Signed On:** August 08, 2025