

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 FA0200288 - KIRK'S STEAKBURGER		Site Address 2509 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 09/11/2025		Placard Color & Score GREEN 81		
Program PR0300112 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name APEX FARMA LLC		Inspection Time 13:30 - 15:10			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By BEATRIZ V GALLEGOS				FSC Beatriz V. Gallegos 11/18/2028

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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: MAJOR:

1. Ranch and kirk's sauce (contains dairy) measured at 63F - 65F and 65F - 66F respectively in insufficient ice bath. Observed ice touching the bottom of the sauce containers only and sauces are stored beyond the fill line of the container (over stacked). Cook stated sauces were placed in ice bath approximately 1.5 hours prior to measurement.

2. At cook line underneath a heat lamp, cooked jalapeno measured at 102F and cheese measured at 80F. Jalapeno placed in unit approximately 30 minutes and cheese placed in unit approximately 1 hour prior to measurement per PIC.

MINOR:

3. Cooked bell peppers on stove top measured at 131F. Cook stated it was cooked approximately 1 hour prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above at all times.

[SA/COS]:

- 1. Sauce containers were fully submerged in ice bath to cool down. Sauce beyond the fill line were relocated to walk in cooler.**
- 2. Jalapeno and cheese were time marked to be discarded 4 hours after it was removed from temperature control. Discussed Time As A Public Health Control (TPHC) with Manager.**
- 3. Cook decided to discarded cooked bell peppers as a safety precaution.**

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

Food handler training certificates not provided..

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *REPEAT VIOLATION*

Single use towels at the hand sink stations located at the bar area and at the back storage area near ice machine were not stored in a dispenser.

[CA]: Single use towels shall be properly stored in a permanently installed dispenser.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *REPEAT VIOLATION*

Floor sink underneath prep sink is draining slowly.

[CA]: Repair/assess floor sink and ensure it is draining wastewater adequately.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

- Inspector Observations:**
- 1. Personal cellphone and medication pills stored on shelving of prep line coolers.**
 - 2. Unsecured beverage cup stored on prep table next to prep line cooler.**

No contamination observed.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
soft serve mix	2 door under counter cooler	40.00 Fahrenheit	
ambient temp	bar cooler 2	41.00 Fahrenheit	
cut tomatoes	prep line cooler	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
hotdog	walk in cooler	40.00 Fahrenheit	
beef patty	flat top grill	172.00 Fahrenheit	final cooking temp
water	prep sink	120.00 Fahrenheit	
ambient temp	bar cooler 1	39.00 Fahrenheit	
cut tomatoes	walk in cooler	38.00 Fahrenheit	
chlorine sanitizer	dish machine under counter	50.00 PPM	
raw beef	prep line cooler	40.00 Fahrenheit	IR
kirk's sauce	walk in cooler	40.00 Fahrenheit	
chlorine sanitizer	dish machine upright	50.00 PPM	
raw chicken	prep line cooler 2	40.00 Fahrenheit	IR
ranch	2 door under counter cooler	40.00 Fahrenheit	
cut tomatoes	prep line cooler 2	40.00 Fahrenheit	
water	hand sink cook line	100.00 Fahrenheit	

Overall Comments:

Note: Soft Serve CDFA License expired on 12/31/2024
CDFA License Plant #: 06 2153 SS

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 **9/25/2025**. 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

Beatty

Received By: Beatriz V Gallegos
Manager

Signed On: September 11, 2025