

# 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 FA0230958 - THE GARRETT		Site Address 1777 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 10/03/2024	
Program PR0331065 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TOUGAS ENTERPRISES INC		Inspection Time 14:30 - 15:30
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By ADAM	FSC Adam Dunn 06/27/2029	

Placard Color & Score
<b>GREEN</b>
<b>84</b>

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				S
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						S
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		X
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

No major violations were observed during this inspection.

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: At the pizza station, staff was assembling combination pizza with gloves on, handled raw beef, removed gloves, then directly touched cheese without washing hands prior. Staff then washed hands after placing the pizza in the oven to cook. No direct contamination observed.**

**[CA]: Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.**

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: Accumulation of brown and pink debris on the interior surface of ice machine. No direct contamination observed.**

**[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations: No consumer advisory provided for raw or undercooked foods.**

**[CA]: Provide a Consumer Advisory disclosure and reminder for all food items that can be ordered raw or undercooked.**

**-Owner shall notify the public by use of disclaimer and reminders by one of the following: brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.**

**-Menu shall contain the following reminder message on one of the pages - "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"**

**-Menu shall have an asterisk (\*) indicating which items are served raw/undercooked with the disclaimer at the bottom indicating what the asterisk means. Example message - "items are served raw or undercooked, or contain or may contain raw or undercooked ingredients."**

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

**Inspector Observations: 1. Maximum water temperature at prep sink measured at 75F. Hot water valve at prep sink was not operational/providing hot water.**

**[CA]: Provide at least 120F of hot water at prep sink. Repair/assess hot water valve as necessary to ensure it is operational at all times.**

**2. Maximum water temperature at hand sink at the bar station measured at 85F.**

**[CA]: Provide at least 100F of warm water at all hand sinks (100F-108F for non-adjustable hand sinks).**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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**Inspector Observations: 1. Soiled wet wiping cloth stored on work sandwich station prep line cooler without being placed back into their sanitizer buckets in between uses.**

**[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.**

**2. Sanitizer buckets at cook line and pizza station measured at 0 PPM of Quat sanitizer. Quat sanitizer dispenser at mop sink was dispensing 0 ppm of Quat sanitizer.**

**[CA]: Sanitizer solution buckets shall contain at least 100ppm chlorine or 200ppm Quat sanitizer at all times.**

**[COS]: Manager called technician to assess/repair dispenser during inspection. Specialist instructed Manager to set up sanitizer bucket with 100 ppm of Chlorine solution.**

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: Drip leak from wastewater drain pipe at the bar's 2 compartment sink. 2 Compartment sink not actively used per Manager.**

**[CA]: Repair drain pipe. Liquid waste shall be disposed through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Manager stated that technician was called today to assess/repair drain pipe.**

## 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>
water	2 comp sink at bar	125.00 Fahrenheit	
cut tomatoes	walk in cooler triple door	41.00 Fahrenheit	
cut tomatoes	sandwich station prep line cooler	41.00 Fahrenheit	
ham	salad station prep line cooler	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
raw beef	pizza station prep line cooler	41.00 Fahrenheit	
ambient temp	hot box for takeout	173.00 Fahrenheit	
water	3 comp sink	130.00 Fahrenheit	
marinara sauce	pizza station prep line cooler	40.00 Fahrenheit	
chili	warmer	169.00 Fahrenheit	
raw beef	sandwich station prep line cooler	41.00 Fahrenheit	
dijon mustard	sandwich station prep line cooler	40.00 Fahrenheit	
pepperoni	pizza station prep line cooler	40.00 Fahrenheit	
beef patty	final cooking temp at flat top grill	191.00 Fahrenheit	
chicken nuggets	walk in cooler	40.00 Fahrenheit	
mayonnaise	sandwich station prep line cooler	41.00 Fahrenheit	
ambient temp	2 door freezer	2.00 Fahrenheit	
cheese	pizza station prep line cooler	41.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
fries	final cooking temp at deep fryer	173.00 Fahrenheit	
raw beef	walk in cooler	40.00 Fahrenheit	
ambient temp	under counter freezer	-2.00 Fahrenheit	

## Overall Comments:

***In conjunction with CO0155460.***

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 **10/17/2024**. 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.

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**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



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**Received By:** Adam Dunn  
Manager

**Signed On:** October 03, 2024