

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 FA0200173 - ERIK'S DELI CAFE CAMPBELL		Site Address 1777 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 06/20/2025		Placard Color & Score GREEN 82		
Program PR0304807 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name KAMAL FOODS LLC		Inspection Time 09:30 - 10:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ARPIT THAKRAR				FSC Arpit Thakrar 08/10/2029

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						
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				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		
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	X	
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		
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

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

Inspector Observations: At the steam table, clam chowder measured at 69F, butternut squash measured at 81F, tomato basil soup measured at 86F, chicken soup measured at 106F, vegetable soup measured at 103F, chili measured at 83F, and chicken coconut curry measured at 90F. Per Staff, all of items are being reheated in the steam table for approximately 2 hours prior to measurement.

[CA]: Potentially Hazardous Foods (PHFs) that are cooked, cooled, and subsequently reheated for hot holding or serving shall be brought to a temperature of at least 165°F for 15 seconds prior to hot holding food at 135F and above. PHFs shall be reheated in equipment that are approved for reheating. Discontinue reheating food items in steam table OR provide proof that current equipment are approved for reheating PHFs.

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

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: 1. Soiled knife stored on knife rack with clean knives.

[CA]: Discontinue storing soiled equipment with clean equipment.

[COS]: Staff re-washed and sanitized knife.

2. Accumulation of dried food residue on food contact surface of slicer machine. Per staff, unit is used once in the morning and cleaned and sanitized immediately after.

[CA]: Food contact surfaces shall be maintained clean.

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

Inspector Observations: At the hand sink, no cold water was provided. Note: maximum water temperature measured at 100F.

[CA]: Cold water shall be available at all hand sink stations.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Quat sanitizer dispenser at 3 comp sink is dispensing 0 ppm of Quat sanitizer.

[CA]: Repair Quat sanitizer dispenser and ensure it is able to dispense 200 ppm of Quat sanitizer.

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

Inspector Observations: 1. Soiled wet wiping cloth stored on prep line without being placed back into sanitizer bucket 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. Solution inside the sanitizing bucket at the front prep line area was measured below 200 ppm Quat sanitizer.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
water	mop sink	120.00 Fahrenheit	
pasta	display case	41.00 Fahrenheit	
tuna salad	prep line cooler 2	39.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
mortadella	prep line cooler 1	40.00 Fahrenheit	
cut tomatoes	prep line cooler 1	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
cut tomatoes	prep line cooler 2	38.00 Fahrenheit	
pasta	walk in cooler	41.00 Fahrenheit	
chicken	walk in cooler	38.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Eriks Deli Cafe Campbell

NEW OWNER: Arpit B. Thakrar

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/2025 - 06/30/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 06/20/2025*

NOTE:

Facility does not have a hand sink at the front prep line. If Specialist finds a major violation regarding hand washing, facility may be required to install a hand sink at the front prep line.

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 **7/4/2025**. 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.

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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

ABH

Received By: Arpit Thakrar

Owner

Signed On: June 20, 2025