

# 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 FA0200356 - CAMPBELL PIZZA COMPANY	Site Address 3393 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 12/19/2025
Program PR0301910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CAMPBELL PIZZA COMPANY	Inspection Time 13:45 - 15:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By BIKRAM

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

Cited On: 12/09/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**This violation found not in compliance on 12/19/2025. See details below.**

#### Measured Observations

N/A

#### Overall Comments:

*Onsite for complaint follow up investigation. This is the second follow up inspection and shall be charged.*

#### *Specialist Observation:*

*- Reviewed the updated menu. The updated menu has removed burgers and sandwiches from the operation and added various raw seafood options. Menu lacks a consumer advisory and disclosure for raw food items offered. The menu also has misleading items labeling tuna as fresh when it is frozen. Facility is also serving raw tuna that has not been processed properly for raw consumption. Facility lacks a dedicated handwash sink and prep food sink. Facility was observed washing dishes in the middle basin and sanitizing in an upright dishwasher, thawing tilapia in the third basin, and handwashing in the first basin.*

*- Observed the seafood operation in the dining room to have ceased.*

#### *Discussions:*

*- Facility to submit a proposed ceiling finish at the open food prep area within 48 hours.*

*- Facility lacks approved SOPs for the washing of produce used in their approved menu for pizza and salads. Provide a SOP for these items (salad mix, tomatoes, green onions, etc.) will be washed prior to processing and use.*

*- Facility's proposed menu for adding raw seafood is unapproved and shall cease production of unapproved*

*\* Facility lacks a dedicated handwash sink to prevent possible cross contamination when handling raw, ready to eat foods.*

*\* Facility lacks a dedicated food prep sink to prevent possible cross contamination when handling raw, ready to eat foods.*

*\* Menu lacks a consumer advisory and disclosure.*

*\* Menu is misleading and markets previously frozen tuna as fresh.*

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 **1/2/2026**. 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.

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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:** Bikram  
Owner

**Signed On:** December 19, 2025