

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 FA0260470 - THE HOME DEPOT #642		Site Address 480 E HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 06/06/2025	
Program PR0381766 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name HOME DEPOT USA INC		Inspection Time 08:40 - 09:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By GLORIA R.	FSC Exempt		

Placard Color & Score

GREEN
85

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						
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	
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						
K45	Floor, walls, ceilings: built, maintained, clean					X	
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	X

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Evidence of rat droppings noted within the bird seed isle of the facility at the time of inspection. No vermin activity noted around the food isles at the time of inspection.

[CA] Clean and sanitize area of old droppings.

[SA] Facility has prep-packaged food on site and no active food prep. Food is being monitored by staff everyday and being covered in small bulk containers or large bulk containers.

NOTE

- Facility has active pest control coming to the facility once a week. Two different pest control services are coming to the facility within that week.

- Most recent pest control reports were provided to specialist for review.

- Food (candies) in the front area are being protected with containers and bulk items are being stored in bulk containers.

- Per PIC, they go through the inventory in the front every day and remove any product if opened.

- A follow up inspection will be conducted to verify compliance.

Follow-up By
06/11/2025

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: Hot water within the mop sink was measured at 115°F at the time of inspection.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks (100°F).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Holes noted in the ceiling throughout the facility and mainly around the bird feed area. Per PIC, they have put in a ticket to make repairs.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Follow-up By
06/11/2025

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Placard in the front of the facility is missing at the time of inspection. Per PIC, the doors were replaced and placard was removed at that time.

[CA] The placard shall not be defaced, marred, or camouflaged. Notify this department if placard is ever removed or damaged, to replace.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Mop sink	115.00 Fahrenheit	Adjust to 120°F
Warm water	Restroom	100.00 Fahrenheit	
Ambient	Reach ins (6x)	40.00 Fahrenheit	Soda/energy drinks

Overall Comments:

Facility must clean/sanitize the area of where vermin activity is being seen. Also make repairs to the structure of the facility to remove vermin entry points.

- A follow up inspection will be conducted within 3-business (6/11/25) days to verify compliance. Failure to comply may result in enforcement action.

- Notify this department with regards to any issues that may arise. Notify this department once issues have been addressed.

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Contact Guillermo V. (408) 918-7114 (guillermo.vazquez@deh.sccgov.org). Contact district inspector Princess L. (408)9183402
Email: princess.lagana@deh.sccgov.org

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 **6/20/2025**. 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: Gloria R.
Manger
Signed On: June 06, 2025