

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 FA0299662 - BE.STEAK.A		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 03/18/2026
Program PR0439755 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BE.STEAK.A LLC	Inspection Time 11:25 - 12:10
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEF ANDREW	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/13/2026

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

Compliance of this violation has been verified on: 03/18/2026

Cited On: 03/13/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 03/18/2026

Minor Violations

Cited On: 03/13/2026

K48 - 2 Points - Plan review unapproved; 114380

Compliance of this violation has been verified on: 03/18/2026

Measured Observations

N/A

Overall Comments:

Follow up inspection for routine inspection on 03/13/2026.

Per Chef Andrew, an application for dairy license was submitted to CDFA. Ice cream machine, homemade ice cream, vacuum packaging machine removed from premises.

Discussed that an application to obtain approval for ice cream machine use onsite is required. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

(408) 918-3400

Walk in for Plan Check Specialist consultation may be done M-F from 7:30 am - 10 am at 1555 Berger Drive, Suite 300, Building 2, San Jose, CA 95112-2716.

Prep line cooler was not in use for PHFs.

Discussed possibly changing defrost mode schedule of refrigeration units to prevent temperature issues during busy hours of operation.

Received TPHC procedures for porcini stock and chicken stock.

Discussed proper ice bath with Chef at bar (not observed at the time).

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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 **4/1/2026**. 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.

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: Chef Andrew
Executive Chef

Signed On: March 18, 2026