

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 FA0240440 - CHEVRON STATION #1505		Site Address 1589 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 08/11/2025		Placard Color & Score GREEN 88		
Program PR0340549 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHEVRON STATIONS INC		Inspection Time 16:10 - 17:20			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By RAJ & CARLOS				FSC Yadira Dina 2/28/27

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		X			N
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	X	
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	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0240440 - CHEVRON STATION #1505	Site Address 1589 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 08/11/2025
Program PR0340549 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHEVRON STATIONS INC	Inspection Time 16:10 - 17:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Major: Measured hot dogs holding between 122F - 130F in roller unit (Nemco) for less than 4 hours. [CA] Maintain all PHFs hot held at or above 135F or cold held at or below 41F. [COS] Operator directed to reheat PHFs to 165F.

Minor: Measured the following PHFs holding between 47F - 48F in 2 door upright for less than 4 hours: all sandwiches, cheese, ham & cheese crackers. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate all PHFs to walk-in-cooler.

Minor Violations

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)

Inspector Observations: Found a warmer roller unit (Nemco) used for hot dogs/sausages without proper sneeze guards. Device is in customer self-service area. [CA] All food device in self service area shall protect food from potential contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Measured ambient air temperature of 2 door upright holding at 48F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate all PHFs to walk-in-cooler.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
quat	warewash	200.00 PPM	
warm water	handsink (front near cashier & 2RR)	100.00 Fahrenheit	
ice cream	2 door sliding freezer	-20.00 Fahrenheit	
popsicle	sliding freezer	-10.00 Fahrenheit	
hot dogs/sausage	roller warmer (Nemco)	122.00 Fahrenheit	between 122F - 130F for less than 4 hours. [COS] reheat to 165F
beverage	11 door upright/walk-in	36.00 Fahrenheit	
buffalo ranch	roller warmer (Nemco)	178.00 Fahrenheit	
sandwiches, ham & cheese crackers & cheese	2 door upright	46.00 Fahrenheit	between 47F - 48F
ambient	2 door upright	48.00 Fahrenheit	
pizza	1 door upright freezer	13.50 Fahrenheit	
hot water	warewash/mop sink	120.00 Fahrenheit	
chicken wing	warmer unit	143.00 Fahrenheit	
beverage	1 door upright	41.00 Fahrenheit	
sausage	2 door upright freezer	-10.00 Fahrenheit	

Overall Comments:

Note: Permit condition for Chef OP (Unox) exempt.

OFFICIAL INSPECTION REPORT

Facility FA0240440 - CHEVRON STATION #1505	Site Address 1589 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 08/11/2025
Program PR0340549 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHEVRON STATIONS INC	Inspection Time 16:10 - 17:20

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 **8/25/2025**. 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: Carlos Marin
Cashier
Signed On: August 11, 2025