

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 FA0200480 - THE COFFEE SHACK		Site Address 788 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 10/16/2025		Placard Color & Score YELLOW 73		
Program PR0306473 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name THE QUICK FIX LLC		Inspection Time 14:00 - 15:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JULIANNE RONQUILLO				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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		X			N
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						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							
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	X	
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	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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		X

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *The only hand sink station was completely blocked by disposable cup lids.*

[CA]: *Hand sinks must remain unobstructed at all times. Ensure all hand sinks are easily accessible to employees to facilitate proper hand washing.*

[COS]: *Employee removed disposable cup lids.*

Follow-up By 10/24/2025

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

Inspector Observations: *Multiple Potentially Hazardous Food (PHFs) measured between 48F - 65F in merchandiser cooler. Ambient temperature of cooler measured at 55F.*

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below at all times.*

[COS/SA]: *PHFs that measured greater than 41F for more than 4 hours were voluntarily discarded and PHFs that measured greater than 41F for less than 4 hours were relocated to another cooler.*

Follow-up By 10/24/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *1. Food safety manager certificate not provided.*

[CA]: *Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times*

2. Food handler training certificates not provided.

[CA]: *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *A dry storage box was observed outside of the facility next to the entrance. The storage includes pre-packaged syrups.*

[CA]: *Food or food related equipment shall be stored in an approved fully enclosed food facility.*

Follow-up By 10/24/2025

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: **REPEAT VIOLATION**

Missing Quat Ammonium and Chlorine testing methods for sanitizer level.

[CA]: *Provide testing methods for Quat Ammonium and Chlorine sanitizer solutions. Ensure 200 PPM of Quat and 100 PPM of Chlorine sanitizer levels are maintained at all times.*

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: **REPEAT VIOLATION**

Unapproved black merchandiser cooler. Ambient temperature of unit measured at 55F.

[CA]: *All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable. All equipment producing grease laden vapors shall be installed under and approved hood system.*

Provide specification sheet to Specialist demonstrating that the current unit is commercial grade OR remove from the facility.

Follow-up By 10/24/2025

K58 - 2 Points - Placard not properly displayed/posted

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Inspector Observations: *Placard not display/posted.*

[CA]: *Ensure grade card is posted at the entrance of the facility, visible to the public.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
milk	2 door under counter cooler	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
vanilla cold foam (dairy)	1 door under counter cooler	41.00 Fahrenheit	
raw shell eggs	black merchandiser cooler	52.00 Fahrenheit	-raw shell eggs: 52F - 53F -turkey: 48F -cheese: 56F -breakfast burrito: 65F -ham: 55F

Overall Comments:

Note: *permit owner requested for the follow up inspection to occur on 10/24/2025.*

A follow up inspection will be conducted by 10/24/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour

Health Permit is expiring on 10/31/2025. Health permit shall be renewed prior to expiration date. Failure to comply may lead to facility closure and/or charged follow up inspections.

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 **10/30/2025**. 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: Julianne Ronquillo
Barista
Signed On: October 16, 2025