

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 FA0200496 - HASH HOUSE		Site Address 851 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 07/10/2025		Placard Color & Score GREEN 67		
Program PR0305616 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FIVE STAR BREAKFAST INC		Inspection Time 12:00 - 14:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By EHSON AZAD				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				
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						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				S
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						N
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	X	
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	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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		

Comments and Observations

Major Violations

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

Inspector Observations: Three food prep coolers with drawers on the other side of the stove is at and above 45F.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[SA] Check units temperature in the morning to make sure the equipment is working properly.

Minor Violations

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

Inspector Observations: REPEAT VIOLATION: Lack Food Safety Certification or Manager Certification.
[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwashink in the bar area faucet was rapped with plastic and abstracted.
[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times in the bar area too.

Lack paper towel in the bar area.
[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Buckets of boiled potatoes cooling in the walk in cooler.
[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Cool foods using approved containers which facilitate heat transfer, such as metal.

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

Inspector Observations: Some container of food lack common name.
[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Food debris at hard to reach areas.
[CA] Clean hard to reach areas more frequently.

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: Food prep cooler table with variety of sauce next to the toaster area is temping 50F.
[CA] Fix/repair to maintain ambient temperature at 41F and below.

Broken gasket for the walk in cooler.
[CA] Repair/fix gasket to maintain.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Employee restroom exhaust fan is not working.
[CA] Restrooms shall have an openable screened window, an air shaft, or a light switch-activated exhaust fan, consistent with the requirements of local building codes.

Customer restroom exhaust fan vent has dust debris.
[CA] Clean the dust off from the vent.

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Food prep coolers with drawers need thermometer.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hand washing sink in the bar has a slow drain.

[CA] Fix/repair drainage problem.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Toilet tissues were outside the installed dispenser.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Mop were not hanged for quick drying.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Sewage and wastewater properly disposed.

Measured Observations

Item	Location	Measurement	Comments
POTATOES	ACTIVE COOLING	137.00 Fahrenheit	
EAGG WHITE	PREP TABLE 3	50.00 Fahrenheit	
GRAVY	HOT HOLDING	135.00 Fahrenheit	
SALMON	PREP TABLE 2	42.00 Fahrenheit	
SUSAGES	PREP TABLE 3	45.00 Fahrenheit	
TOMATOES	PREP TABLE 1	41.00 Fahrenheit	
HOT WATER	CUSTOMER RESTROOM HAND WASHING	97.00 Fahrenheit	
HOT WATER	3-COMP SINK	122.00 Fahrenheit	
MEAT BALLS	WALK IN COOLEER	45.00 Fahrenheit	
SOUR CREAM	PREP TABLE 3	47.00 Fahrenheit	
HOT WATER	HANDWASHING EMPLOYEE RESTROOM	100.00 Fahrenheit	
AVOCADO	PREP TABLE 2	43.00 Fahrenheit	
STRAWBERRIES	PREP TABLE SMALL	50.00 Fahrenheit	
SHREADED PORK	PREP TABLE 1	44.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
COTTAGE CHEESE	PREP TABLE 2	42.00 Fahrenheit	
TOMATOES	PREP TABLE 1	42.00 Fahrenheit	
SALSA	PREP TABLE SMALL	50.00 Fahrenheit	
SOUP	HOT HOLDING	140.00 Fahrenheit	
STEAK	WALK IN COOLER	45.00 Fahrenheit	
QA SANITIZER	DISHWASHER	200.00 PPM	

Overall Comments:

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 **7/24/2025**. 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.

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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



Received By: EHSO AZAD
PIC

Signed On: July 10, 2025