

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 FA0290489 - FEAST FOR A KING CATERING		Site Address 475 VANDELL WY A, CAMPBELL, CA 95008		Inspection Date 10/07/2025		Placard Color & Score GREEN 85		
Program PR0435612 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GT4 EVENTS, INC. (CAFE PR		Inspection Time 12:45 - 14:05			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By KRESHANA VAVURIS				FSC Kreshana Vavuris 01/04/2030

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	X			N
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						S
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							
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	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		
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	X	
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		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Two food handler training certificates are expired.

[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.

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

Inspector Observations: *REPEAT VIOLATION*

Hand sink next to 3 comp sink did not have single use towels and hand soap in the dispensers. Hand sink nearby with single use towels and hand soap observed.

[CA]: Dispensers at hand sink stations must remain supplied with hand soap and single use towels at all times to facilitate proper hand washing.

[COS/SA]: Employee provided single use towels in the dispenser. Hand soap pump provided at hand sink due to dispenser in disrepair.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Old rodent droppings observed on unused food slicer at side ware-house storage area. Operations Manager stated food slicer is going to be discarded.

2. A small and large fly observed at cook line. No direct contamination observed.

Pest control report from Terminix on 07/11/2025 was provided. Report stated no vermin sightings. Pest control service is conducted quarterly.

[CA]: Eliminate evidence of rodent droppings and flies in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

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

Inspector Observations: 1. Multiple open bags of food stored on shelving racks at dry storage area.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

2. Multiple containers of food stored directly on the floor within the walk in coolers and walk in freezer.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

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: Drip leak observed from the left basin of the 3 comp sink. Leak being collected in a plastic bin.

[CA]: Repair 3 comp sink and remove leak.

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

Inspector Observations: Some ceiling panels in disrepair at the back area where the rear walk in cooler is.

[CA]: Repair/replace ceiling panels.

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
half and half	walk in cooler reach in	41.00 Fahrenheit	
pulled pork	drawer cooler 1	41.00 Fahrenheit	
chicken	walk in cooler 1	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
scallop	walk in cooler 2	39.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
water	restroom hand sink	100.00 Fahrenheit	
braised short rib	drawer cooler 1	40.00 Fahrenheit	
ambient temp	1 door reach in	40.00 Fahrenheit	
chicken	walk in cooler 2	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
ratatouille	walk in cooler 1	41.00 Fahrenheit	
ambient temp	2 door reach in	38.00 Fahrenheit	
water	3 comp sink	123.00 Fahrenheit	
pulled pork	drawer cooler 2	41.00 Fahrenheit	
raw salmon	walk in cooler reach in	41.00 Fahrenheit	

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 **10/21/2025**. 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: Kreshana Vavuris
General Manager n
Signed On: October 07, 2025