

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 FA0200348 - A BELLAGIO	Site Address 33 S CENTRAL AV, CAMPBELL, CA 95008	Inspection Date 02/04/2025
Program PR0302200 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EDMOND ZENCIRCI	Inspection Time 13:40 - 14:40
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By ED

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: MAJOR:

Shellstock tag for mussels in the prep line cooler not provided.

[CA]: Shellstock tags must be maintained and available onsite for 90 days. Ensure all shellstock tags are kept in chronological order for 90 days after the harvest date.

[SA]: Chef provided receipt for mussels.

MINOR:

Shellstock tag for clams in the prep line cooler not attached to the container but tag was provided to Specialist.

[CA]: Ensure shellstock tags are properly stored with the container of the shellstock.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

Hand sink at the bar was partially blocked by a pitcher. Hand sink is also improperly located underneath the bar island corner where it is challenging to conduct proper hand washing.

[CA]: Hand sink stations shall be easily accessible and unobstructed at all times.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: 1. Accumulation of grime on the interior panel of the ice machine. No direct contamination of ice observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

2. Washed and wet equipment stacked on top of each other at the ware-wash area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Unlabeled chemical spray bottle underneath the 3 compartment sink.

[CA]: Provide a legible label for spray bottle.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Permit expired on 01/31/2025.

[CA]: Facility shall not be operating without a valid health permit. 48 hour notice issued to renew health permit.

Failure to obtain a valid health permit may lead to enforcement actions including facility closure. Proof of payment may be sent to Specialist via email at Princess.Lagana@deh.sccgov.org

Follow-up By
02/06/2025

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

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Measured Observations

Item	Location	Measurement	Comments
high temp sanitizer	high temp dish machine	160.00 Fahrenheit	
pasta	cooling on hotel pan	80.00 Fahrenheit	active cooling began 1 hour prior to measurement
salmon	final cooking temp	140.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
salmon	walk in cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink near cook line	100.00 Fahrenheit	
salmon	prep line cooler	40.00 Fahrenheit	
vegetables	final cooking temp	160.00 Fahrenheit	

Overall Comments:

Limited inspection in conjunction with CO0156190.

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 **2/18/2025**. 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: Benny
Chef
Signed On: February 04, 2025