

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 FA0273483 - OPA CAMPBELL		Site Address 276 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 06/11/2025		Placard Color & Score YELLOW 66		
Program PR0413457 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name OPA CAMPBELL, LP		Inspection Time 11:35 - 13:10			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JUAN				FSC Not Available 03/23/2028

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		X			N
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		X			
K10	Proper cooking time & temperatures		X		X			N
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		
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	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	X	
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	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

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

Inspector Observations: 1. The only hand sink at the cook line was completely blocked by a food rack.

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

[COS]: Food rack was relocated.

2. Soap dispenser at the only hand sink at cook line in disrepair.

[CA]: Soap dispenser shall be in good repair.

[COS]: PIC temporarily fixed soap dispenser.

Follow-up By
06/13/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk in cooler, several cooked rice in deep 20 qt containers measured between 47F - 51F. Per PIC, rice was cooked yesterday and one container of rice was cooked two days ago.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

- 1. Placing the food in shallow, heat-conductive pans.**
- 2. Separating the food into smaller or thinner portions.**
- 3. Using rapid cooling equipment (no plastic bins or containers).**
- 4. Adding ice as an ingredient.**
- 5. Using ice paddles.**
- 6. Placing containers in an ice bath, stirring food frequently.**
- 7. In accordance to an approved HACCP Plan**

Cooling Guidance provided.

Follow-up By
06/13/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: Chicken kebab was cooked to 145F as final cooking temperature.

[CA]: Chicken shall be cooked to a minimum internal temperature of 165°F or above for at least 15 seconds.

Proper cooking temperature guidance provided.

Follow-up By
06/13/2025

Minor Violations

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

Inspector Observations: Open bags of food stored in stored in 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.

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: 1. Vertical broiler is not continuously rotating. Per PIC, unit recently broke.

[CA]: Vertical broiler shall be in good condition and continuously rotating. Repair/assess unit.

2. Quat sanitizer dispenser is in disrepair/leaking.

[CA]: Repair Quat sanitizer dispenser.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations: Solution inside the sanitizing bucket at the cookline was measured at 0 ppm Quat sanitizer.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed.

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: 3 comp sink faucet is leaking. When hot and cold water valves are turned off, the water runs continuously unless it is turned off from the third faucet.

[CA]: Repair faucet and maintain in good condition.

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: Personal beverage in unsecured cup stored on prep sink.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
rice	hot holding on stove top	161.00 Fahrenheit	
suganickes	walk in cooler	41.00 Fahrenheit	
cut tomatoes	prep line cooler 1	39.00 Fahrenheit	
Chlorine sanitizer	dish machine upright	50.00 PPM	
milk	prep line cooler 4	37.00 Fahrenheit	
water	3 comp sink at bar	120.00 Fahrenheit	
Chlorine sanitizer	dish machine at bar	50.00 PPM	
cooked mushroom	prep line cooler 3	40.00 Fahrenheit	
marinara sauce	hot holding on stove top	163.00 Fahrenheit	
cooked potatoes	prep line cooler	41.00 Fahrenheit	
raw beef	drawer cooler	40.00 Fahrenheit	
bechamel	walk in cooler	41.00 Fahrenheit	
cut tomatoes	prep line cooler 2	40.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
gyro	hot holding on flat top grill	149.00 Fahrenheit	
water	3 comp sink warewash station	120.00 Fahrenheit	
flafel	drawer cooler	41.00 Fahrenheit	
whip cream	bar cooler	39.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 06/13/2025 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

Notes:

-vertical broiler is not rotating continuously/in disrepair. Food on vertical broiler shall be placed on Time As A Public Health Control in which left over food must be discarded if not consumed or served after 4 hours.

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 **6/25/2025**. 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.

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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: Jossue Feregrino
Manager

Signed On: June 11, 2025