

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 FA0200518 - NEW JERSEY'S		Site Address 923 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 07/25/2025		Placard Color & Score YELLOW 78		
Program PR0302879 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DI MAR CHEESESTEAKS		Inspection Time 14:50 - 16:20			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By MICHEAL				FSC DIANE LARREA 08/02/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X					N
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						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		
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	X	
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		X
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

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

Inspector Observations: FOOD PREP COOLER WITH TOMATOES, LETTUCE, GROUND BEEF WAS MEASURED 45F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] KEEP SMALL PORTIONS IN THE UNIT. FACILITY HAS AN APPOINTMENT TOMORROW FOR A SERVICE.

BACONS WERE LEFT AT ROOM TEMP AND MEASURED 70F AND WAS PREPARED 4 HOURS AGO.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] ONCE COOLED DOWN TO 70F MOVED IT TO A COLD HOLDING UNIT UNCOVERED AT 41F AND BELOW. ONCE IT REACHES 41F THAN COVER IT.

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

Inspector Observations: GRILLED CHICKEN BOWL WITH PLASTIC COVE HAS CONDENSATION ON THE COVER.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Minor Violations

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: TONG FOR THE SALAD IS INSIDE THE SALAD.

[CA] Handle of the tong shall not touch the food. It shall be stored in way that it will not touch food.

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: A GLASS WITHOUT LID WAS AT THE PREP TABLE.

[CA] Drinks or glass must have lid on and must be left at a designated area to prevent spills.

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

Inspector Observations: BUILD UP OF DEBRIS IN THE WALK IN COOLER FLOOR AND BEHIND THE EQUIPMENT.

[CA] Clean hard to reach areas more frequently to maintain.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HANDWASHING RESTROOM	108.00 Fahrenheit	
POTATO POPERS	FREEZER	15.00 Fahrenheit	
LETTUS	PREP COOLER	45.00 Fahrenheit	
QA SANITIZER	3-COMP SINK	200.00 Percentage	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
BEEF	FREEZER UPLIFT	10.00 Fahrenheit	
MINCED BEEF	PREP COOLER	45.00 Fahrenheit	
TOMATOES	PREP COOLER	45.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
SALAD	ICE BATH	41.00 Fahrenheit	
GRILLED CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
BACON	ROOM TEMP	70.00 Fahrenheit	PREPARE 4 HOURS AGO- MOVED TO PREP COOLER FOR COOLING PROCESS
HOT WATER	3-COMP SINK	125.00 Fahrenheit	
GRAVY	HOTT HOLDING	155.00 Fahrenheit	

Overall Comments:

**KEEP MINIMUM FOOD INSIDE THE PREP COOLER UNIT IT IS FIXED AND AT 41F AND BELOW.
OUR OFFICE WILL PERFORM A FOLLOW UP INSPECTION ON 7/29/25 TO CHECK ON K07 & K09.**

Please contact our Hina Wyne, REHS at 408-918-3475 if you have any question. hina.wyne@deh.sccgov.org

****Subsequent follow-up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hr (minimum of 2 hours) during nonbusiness hours upon availability. ****

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 **8/8/2025**. 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: MICHEAL
PIC
Signed On: July 25, 2025