

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 FA0206893 - CAMPUS BURGERS	Site Address 1701 PARK AV, SAN JOSE, CA 95126	Inspection Date 09/11/2025
Program PR0302184 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PARK STATION INC	Inspection Time 16:00 - 16:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By ALEXIS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/11/2025

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

Inspector Observations: **REPEAT VIOLATION**

1. In the 4-drawer refrigeration unit, measured multiple raw beef patties from 43-48F. Per employees, the beef patties were transferred from the walk-in cooler to the 4-drawer refrigeration unit than 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Per employees, raw beef patties will be cooked, served, and replaced every hour. Recommend to turn down all refrigeration units to maintain foods at 41F or below.

2. In the hot holding warmer, measured hamburgers and fries at 108-115F. Per employees, hamburgers and fries were cooked and moved to the warmer less than 15 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Observed hamburgers and fries were served within 15 minutes of temperature measurement. Facility cooks burgers in batches and practices a "first-in, first-out" policy. Completed TPHC procedure for cooked burgers and fries during inspection.

Minor Violations

Cited On: 09/11/2025

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

Inspector Observations: **REPEAT VIOLATION Facility lacks metal probe thermometer for use. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

Measured Observations

Item	Location	Measurement	Comments
fries	hot holding	108.00 Fahrenheit	
burger	hot holding	115.00 Fahrenheit	
burger	grill	165.00 Fahrenheit	Final cooking temperature.
beef patty	4-drawer refrigeration	43.00 Fahrenheit	43-48F
cheese	2-door preparation insert	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the inspection from 9/3/2025.

Major violation was found not in compliance (K07). Completed TPHC procedures for cooked burgers and fries during inspection. The burgers and fries will be kept on a 4-hour timer, and reset every time a new batch is made.

Verified cooking process of burgers. See measured observations for final cooking temperature.

Continue to address remaining violations as cited on the routine inspection report.

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 **9/25/2025**. 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: Mark Angelopoulos
Owner

Signed On: September 11, 2025