

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 FA0268639 - DOPPIO ZERO		Site Address 220 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 08/29/2025
Program PR0399026 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16		Owner Name DOPPIO ZERO VERANDA LP	Inspection Time 11:40 - 12:20
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By SANTIAGO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/27/2025

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

Compliance of this violation has been verified on: 08/29/2025

Cited On: 08/27/2025

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

Compliance of this violation has been verified on: 08/29/2025

Cited On: 08/27/2025

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

Compliance of this violation has been verified on: 08/29/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
broccolini	ice bath	44.00 Fahrenheit	actively cooling; cooked 10 minutes prior to measurement
marinara sauce	prep line cooler	40.00 Fahrenheit	
onion potato soup	walk in cooler	39.00 Fahrenheit	cooked and cooled last night
bolognese	walk in cooler	40.00 Fahrenheit	cooked and cooled last night

Overall Comments:

Follow up inspection for routine inspection on 08/27/2025 regarding the following major violations:

-K07 Proper hot and cold holding temperatures

-K09 Proper cooling methods

-K16 Compliance with shell stock tags, condition, display

Specialist observations:

-K07 Proper hot and cold holding temperatures: CORRECTED

-K09 Proper cooling methods: CORRECTED

-K16 Compliance with shell stock tags, condition, display: observed tags with shellstocks; CORRECTED

-Food grade scoops with handle observed in bulk containers

Continue working on remaining violations.

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 **9/12/2025**. 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: Santiago Correa
General Manager

Signed On: August 29, 2025