

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 FA0200288 - KIRK'S STEAKBURGER		Site Address 2509 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 09/14/2026
Program PR0300112 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name APEX FARMA LLC	Inspection Time 14:40 - 15:10
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By FRANCISCO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/11/2026

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

Compliance of this violation has been verified on: 09/14/2026

Minor Violations

Cited On: 09/11/2026

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

Compliance of this violation has been verified on: 09/14/2026

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
mushroom	warmer	170.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted for routine inspection on 09/11/26 regarding major violations for hot water availability and hot holding temperature.

Major violations corrected.

other violations corrected:

Chlorine from under counter dish machine observed at 50 ppm.

PIC to verify manufacturer's guidance on their garlic and parmesan sauce. Ensure it is stored according to the manufacturer's requirement.

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 **9/28/2026**. 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

FG

Received By: Francisco Garcia
Director of Operation
Signed On: September 14, 2026