

# 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 FA0200404 - YUMMEE SANDWICHES		Site Address 472 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 01/13/2026	
Program PR0307607 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUYNH, THU		Inspection Time 14:35 - 15:55
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By THU HUYNH	FSC Thu Huynh 05/28/2027	

Placard Color & Score

**YELLOW**

**74**

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						
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		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
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						
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				N
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				N

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	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		
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		
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: No single use towels provided at the only hand wash station at the front line.**

**[CA]: All hand sink stations shall be equipped with single use towels stored within the dispenser.**

**[COS]: Owner provided single use towels within the dispenser.**

Follow-up By  
01/15/2026

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

**Inspector Observations: 1. Multiple pork dishes stored on top of prep line cooler at front line measured between 65F- 66F. Per Owner, pork dishes were removed from the refrigerator and placed out approximately 15-20 minutes prior to measurement.**

**2. In the prep line cooler at cook line, shrimp measured at 44F and raw bean sprouts measured at 46F. Per Owner, food items have been in the unit approximately 5 hours prior to measurement. Ambient temperature of unit measured at 45F.**

**[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above.**

**[SA]: Pork dishes were relocated to refrigerator to cool down.**

**[COS]: Shrimp and raw bean sprouts voluntarily discarded.**

Follow-up By  
01/15/2026

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: \*REPEAT VIOLATION\***

**Maximum water temperature at 3 comp sink measured at 114F and 110F at 2 comp sink.**

**[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: \*REPEAT VIOLATION\***

**Multiple old/dry rodent droppings observed in the following areas:**

- at the front line on shelving underneath microwave
- at the front line on floor underneath the cashier
- at the cook line on floor underneath stove
- on floor around water heater

**Owner stated facility receives regular pest control service but no pest control service report provided.**

**No evidence of vermin activity on food contact surfaces.**

**[CA]: Eliminate evidence of rodent droppings in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.**

**Obtain a pest control service and provide proof of pest control report to Specialist.**

Follow-up By  
01/15/2026

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: Ambient temperature of prep line cooler at cook line measured at 45F.**

**[CA]: All cooling units shall be able to cold hold PHFs at 41F or below. Assess/repair/adjust unit as needed.**

Follow-up By  
01/15/2026

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

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**Inspector Observations: Holes/gaps observed in the following areas:**  
 -above dry storage rack at cook line (observed smudge marks around hole)  
 -above 3 comp sink  
 -above water heater

Follow-up By 01/15/2026
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**[CA]: Facility shall seal all cracks, crevices, and gaps (greater than 1/4 of an inch) under any exterior doors to prevent possible entry points and harborage areas for vermin.**

## Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hot and cold water available.
- Needs Improvement - No rodents, insects, birds, or animals.

## Measured Observations

Item	Location	Measurement	Comments
raw shell eggs	prep line cooler at cook line	45.00 Fahrenheit	
ambient temp	2 door reach in	39.00 Fahrenheit	
milk	2 door under counter cooler	39.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
patay	prep line cooler at front	40.00 Fahrenheit	
pork	prep line cooler at front	38.00 Fahrenheit	
patay	walk in cooler	38.00 Fahrenheit	
cooked animal product	cook line counter top	136.00 Fahrenheit	cooling
water	restroom hand sink	100.00 Fahrenheit	
rice	walk in cooler	41.00 Fahrenheit	

## Overall Comments:

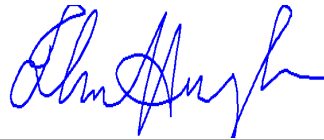
**A follow up inspection will be conducted by 01/15/2026 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.**

**On 01/15/2026, Owner/Person in Charge shall correct violations with a comply by date AND provide a pest control report from a licensed pest control company.**

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 **1/27/2026**. 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



**Received By:** Thu Huynh  
Owner

**Signed On:** January 13, 2026