

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 FA0252653 - BUCA DI BEPPO		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 04/08/2026		Placard Color & Score GREEN 91		
Program PR0367790 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BDB CALIFORNIA LLC		Inspection Time 14:40 - 16:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ALEX COOLE				FSC Patricia Dial 09/21/2030

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						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
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						
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		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		X
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		
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Washed and wet containers stacked on top of each other at ware-wash area.*

[CA]: *Equipment and utensils must be properly air dried after sanitizing and prior to stacking.*

Brown buildup on the interior of ice machine.

[CA]: *Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning*

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: *Leak observed from underneath prep line cooler in front of deep fryer.*

[CA]: *Repair unit and maintain in good condition.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Drain line observed draining into rear hand sink's basin. Drain line unable to identify source.*

[CA]: *Drain line shall not drain into hand sink.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Two vulcan convection ovens located outside of hood. Brown/yellow discoloration observed on ceiling panels above the units. Per PIC, ovens are used to cook garlic bread only.*

[CA]: *Relocate convection ovens under a Type 1 hood or cease and desist use or submit plans to DEH Plan Check.*

Follow-up By 06/03/2026

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
chicken	under counter cooler	40.00 Fahrenheit	
cut tomatoes	prep line cooler 1	41.00 Fahrenheit	
marinara sauce	steam table	155.00 Fahrenheit	
sausage	prep line cooler	38.00 Fahrenheit	
raw chicken	prep line cooler 2	39.00 Fahrenheit	IR
pepperoni	2 door reach in	40.00 Fahrenheit	
utensils	warmer	151.00 Fahrenheit	
pasta	under counter cooler	41.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
cooked garlic	prep line cooler 3	40.00 Fahrenheit	
ham	prep line cooler 4	41.00 Fahrenheit	
potatoes	1 door reach in	41.00 Fahrenheit	
pasta	walk in cooler	41.00 Fahrenheit	
cut tomatoes	prep line cooler 4	40.00 Fahrenheit	
chlorine sanitizer	under counter dish machine	200.00 PPM	discussed decreasing level to 50 ppm
cut tomatoes	prep line cooler 2	40.00 Fahrenheit	
Chlorine sanitizer	upright dish machine	200.00 PPM	discussed decreasing level to 50 ppm
meatball	steam table	161.00 Fahrenheit	
marinara sauce	prep line cooler 1	40.00 Fahrenheit	
water	bar hand sink	100.00 Fahrenheit	
pasata	1 door reach in	41.00 Fahrenheit	
egg plant	1 door reach in	39.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at pizza prep line	200.00 Fahrenheit	
ambient temp	walk in cooler 2	38.00 Fahrenheit	
ambient temp	hot box top	149.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink cook line	100.00 Fahrenheit	
raw beef	prep line cooler 3	40.00 Fahrenheit	
chicken	walk in cooler	40.00 Fahrenheit	

Overall Comments:

Notes:

-PIC mentioned potentially installing a pasta cooker. Any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

**Email: dehplanchek@deh.sccgov.org
(408) 918-3400**

-cooling log observed

-report sent via email as well to Alex Coole.

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 **4/22/2026**. 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.

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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: Alex Coole
Director of Culinary

Signed On: April 08, 2026