

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 FA0230721 - WORLD WRAPPS - CAMPBELL/PRUNEYARD		Site Address 1875 S BASCOM AV 165, CAMPBELL, CA 95008		Inspection Date 10/15/2024	
Program PR0330814 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name WORLD WRAPPS II INC		Inspection Time 13:20 - 15:50
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CARLOS MARTINEZ	
FSC Daniel Saldana Solis 12/23/2025					

Placard Color & Score
GREEN
73

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						S
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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
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						
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	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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

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

Inspector Observations: *In the walk in cooler, multiple Potentially Hazardous Food (PHFs) measured between 43F - 59F. Ambient temperature of walk in cooler measured at 44F. Per Manager, unit has been having issues for the past couple of days. A work order has been placed to repair the unit per Manager.*

[CA]: *PHFs shall be cold held at 41F or below at all times.*

[COS]: *PHFs that measured above 41F for greater than 4 hours were voluntarily discarded. PHFs that measured above 41F for less than 4 hours were relocated to functioning cooling units to rapidly cool down.*

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Rice in the Autec rice dispenser for sushi rolls is under Time As A Public Health Control (TPHC) but logs were not filled out. Rice have been in the unit for approximately 2 hours prior to inspection.*

[CA]: *Properly implement TPHC by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit.*

[COS]: *Rice to be discarded on the 4th hour after it was removed from temperature control.*

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 plastic bins stacked on top of each other.*

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

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

Inspector Observations: *Approximately 3 flies observed throughout the facility's prep areas.*

[CA]: *Remove flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Raw shell eggs stored above ready to eat food (produce) in the walk in cooler.*

[CA]: *Properly store raw shell eggs beneath and separate from ready to eat food to avoid potential contamination.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility has high temperature dish machine but does not have method for measuring dish surface temperature.*

[CA]: *Provide a testing method for measuring dish surface temperature of high temperature dish machine. Ensure dish surface temperature reaches at least 160F when conducting mechanical ware-washing and sanitizing.*

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: *Walk in cooler ambient temperature measured at 44F.*

[CA]: *Repair/assess/adjust walk in cooler as needed. Discontinue use of walk in cooler for PHF's until it is able to properly cold hold PHFs at 41F or below at all times.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: Scoops and utensils stored in water on grill that measured between 90F - 92F.

[CA]: Utensils may be stored in clean stagnant water if the water is maintained at 135F or higher. Alternatively, utensils can be held in clean, dry containers, or in containers of water in which cold water flows into and drains from the container at a rate sufficient to flush away loose particles from utensils.

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

Inspector Observations: Entry doors propped open throughout the inspection. No active delivery observed.

[CA]: Construct, equip, maintain, and operate the facility to prevent entrance of vermin at all times.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	prep sink	120.00 Fahrenheit	
ambient temp	under counter fridge	41.00 Fahrenheit	
heavy whipping cream, buttermilk, tamago, salsa, raw tofu, ranch, raw tuna, raw salmon, raw chicken, raita with yogurt, raw beef	walk in cooler	41.00 Fahrenheit	-41F - 50F; in the walk in cooler < 4 hours -watermelon: 41F relocated to cooling units to rapidly cool down
Quat ammonium sanitizer	sanitizer bucket	200.00 PPM	
ube horchata, jasmin milk tea	front merchandiser	39.00 Fahrenheit	39F - 40F
chicken	hot box 2	136.00 Fahrenheit	
tofu, sweet potatoes, mushroom, grilled vegetables	walk in cooler	45.00 Fahrenheit	45F - 48F; in the process of cooling <6 hours
rice	hot box 1	144.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
buttermilk	walk in cooler	45.00 Fahrenheit	-half and half: 48F -raw breaded chicken: 59F -raw breaded tofu: 50F -goat cheese: 45F -crema: 48F -salsa: 44F -mozzarella cheese: 48F-50F -caesar dressing: 50F -raita with yogurt: 52F -watermelon: 44F -jasmine milk tea: 58F -ube horchata: 44F -yogurt: 49F-51F -sour cream: 49F -milk: 52F -monterey jack and cheddar cheese: 52F Voluntarily discarded due to >41F for >4 hours
water	3 comp sink	120.00 Fahrenheit	
high temp sanitizer	high temp dish machine	160.00 Fahrenheit	
cut tomatoes, bean sprouts, tamago	prep line cooler	40.00 Fahrenheit	
rice, chicken	steam table	145.00 Fahrenheit	145F - 149F

Overall Comments:

Manager to send proof that walk in cooler has been repaired/able to cold hold Potentially Hazardous Food (PHF) at 41F or below by next week, 10/22/2024, to Specialist via text message at 669-356-2165 or via email at Princess.Lagana@deh.sccgov.org

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 **10/29/2024**. 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: Carlos Martinez
Manager

Signed On: October 15, 2024