

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 FA0273483 - OPA CAMPBELL		Site Address 276 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 06/13/2025
Program PR0413457 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name OPA CAMPBELL, LP	Inspection Time 10:35 - 11:55
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSSUE	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 06/11/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 06/13/2025

Cited On: 06/11/2025

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

This violation found not in compliance on 06/13/2025. See details below.

Cited On: 06/13/2025

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

Inspector Observations: In the walk in cooler, pilla rice measured at 45F and comberted rice measured at 51F. Per Staff, pilla rice was cooked two days ago and comberted rice was cooked yesterday. Both rice items were stored in deep plastic containers and completely secured with lids. Both items have been in the unit since placed for cooling.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment (no plastic bins or containers).
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

[COS]: Both rice containers were voluntarily discarded by staff.

Cited On: 06/11/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

This violation found not in compliance on 06/13/2025. See details below.

Cited On: 06/13/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: Final cooking temperature of chicken skewer was measured between 145F - 155F at different points of the chicken.

[CA]: Final cooking temperature of chicken shall be measured at or above 165F for at least 15 seconds.

[COS]: Chicken skewer was re-cooked to 179F.

Minor Violations

N/A

Measured Observations

N/A

OFFICIAL INSPECTION REPORT

Facility FA0273483 - OPA CAMPBELL	Site Address 276 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 06/13/2025
Program PR0413457 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name OPA CAMPBELL, LP	Inspection Time 10:35 - 11:55

Overall Comments:

Joint inspection by Princess Lagana and Jennie Penaloza.

Follow up inspection conducted for routine on 06/11/2025 for the following violations:

-K06 Adequate handwash facilities supplied, accessible

-K09 Proper cooling methods

-K10 Proper cooking time & temperatures

Specialist observations:

-Hand wash station was accessible. Violation corrected.

-Major violation observed for proper cooling. See violation above.

-Major violation observed for proper cooking time and temperature. See violation above.

This is the facility's first follow up inspection. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.

Specialist to follow up on 06/17/2025.

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 **6/27/2025**. 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.

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: Jossue Feregrino
Manager
Signed On: June 13, 2025