

# 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

|                                                                      |  |                                                                    |                                            |                                      |                                         |                                                                                                                                                                |  |                   |
|----------------------------------------------------------------------|--|--------------------------------------------------------------------|--------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------|
| <b>Facility</b><br>FA0264205 - CAMPBELL GROCERY OUTLET               |  | <b>Site Address</b><br>100 N SAN TOMAS AQUINO RD, CAMPBELL, CA 951 |                                            | <b>Inspection Date</b><br>08/26/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>92</b> </div> |  |                   |
| <b>Program</b><br>PR0301068 - NO FOOD PREP 5,000-20,000 SQ FT - FP07 |  |                                                                    | <b>Owner Name</b><br>HERNANDEZ MARKETS INC |                                      | <b>Inspection Time</b><br>14:40 - 16:05 |                                                                                                                                                                |  |                   |
| <b>Inspected By</b><br>PRINCESS LAGANA                               |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                       |                                            | <b>Consent By</b><br>SULLY           |                                         |                                                                                                                                                                |  | <b>FSC Exempt</b> |

  

| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | 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     |        |     |     |     |
| 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               |     |     |
| 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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|                                                               |                                                               |                                  |
|---------------------------------------------------------------|---------------------------------------------------------------|----------------------------------|
| Facility<br>FA0264205 - CAMPBELL GROCERY OUTLET               | Site Address<br>100 N SAN TOMAS AQUINO RD, CAMPBELL, CA 95008 | Inspection Date<br>08/26/2025    |
| Program<br>PR0301068 - NO FOOD PREP 5,000-20,000 SQ FT - FP07 | Owner Name<br>HERNANDEZ MARKETS INC                           | Inspection Time<br>14:40 - 16:05 |
| K48                                                           | Plan review                                                   |                                  |
| K49                                                           | Permits available                                             |                                  |
| K58                                                           | Placard properly displayed/posted                             |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

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

**Multiple raw fish items in the middle island cooler measured between 46F - 48F. Per employees, food items were placed into the unit approximately 1.5 hours prior to measurement. Ambient temperature of unit measured at 48F.**

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

**[SA]: Items were relocated to walk in cooler to rapidly cool down.**

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 employee restroom hand sink measured at 90F. Maximum water temperature at the right side restroom hand sink measured at 75F.**

**[CA]: Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. Water temperature at nonadjustable hand sinks shall be maintained between 100F - 108F.**

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: \*REPEAT VIOLATION\***

**Ambient temperature of middle island cooler measured at 48F.**

**[CA]: Cooling units shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of unit for PHFs until it is properly working. Assess/repair/adjust unit as needed.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

| Item            | Location              | Measurement       | Comments            |
|-----------------|-----------------------|-------------------|---------------------|
| water           | mop sink              | 130.00 Fahrenheit |                     |
| raw shell egg   | aisle fridge          | 41.00 Fahrenheit  |                     |
| hotdog          | open display cooler 3 | 41.00 Fahrenheit  |                     |
| raw pork        | open display cooler 2 | 38.00 Fahrenheit  |                     |
| whipped cream   | island cooler right   | 41.00 Fahrenheit  |                     |
| raw chicken     | island cooler left    | 41.00 Fahrenheit  |                     |
| raw chicken     | open display cooler 2 | 39.00 Fahrenheit  |                     |
| chicken salad   | open display cooler   | 40.00 Fahrenheit  |                     |
| ambient temp    | walk in freezer       | -0.20 Fahrenheit  |                     |
| raw ground beef | island cooler left    | 40.00 Fahrenheit  |                     |
| raw bacon       | open display cooler 3 | 41.00 Fahrenheit  |                     |
| cut melon       | open display cooler   | 38.00 Fahrenheit  |                     |
| milk            | aisle fridge          | 41.00 Fahrenheit  |                     |
| ambient temp    | aisle freezer         | 0.90 Fahrenheit   |                     |
| raw chicken     | walk in cooler        | 39.00 Fahrenheit  |                     |
| ambient temp    | merchandisers         | 41.00 Fahrenheit  | 41F - 43F ; no PHFs |

### Overall Comments:

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|                                                               |                                                               |                                  |
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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 **9/9/2025**. 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 |



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**Received By:** Manny Hernandez  
Owner  
**Signed On:** August 26, 2025