

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 FA0274870 - ROYAL KEBABS & GYROS		Site Address 1712 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 10/01/2026		Placard Color & Score GREEN 78		
Program PR0415468 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ROYAL KEBABS & GYROS IN		Inspection Time 11:10 - 14:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SEYYAV				FSC Vezir Akyuz 11/29/2029

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					
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						N
K11	Proper reheating procedures for hot holding					X		N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				S
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						S

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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0274870 - ROYAL KEBABS & GYROS		Site Address 1712 W CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 10/01/2026
Program PR0415468 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ROYAL KEBABS & GYROS INC	Inspection Time 11:10 - 14:50
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 non-refrigerated display case at the front, spanakopita (Greek spinach pie with feta cheese) measured 77F. Per PIC, spanakopita was removed from refrigeration 2 hours prior.*

[COS] *Potentially hazardous foods shall be maintained at 41F and below or 135F and above.*

[SA] *PIC shall serve pastry 4 hours from the time it was removed from temperature control and discard any remaining after the 4 hours.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *1. At the handwashing sink by the cookline, hand soap was improperly located behind wall near prep sink. Hand soap was easily reachable.*

[CA] *Handwashing sinks shall have warm water, soap, and paper towels available at all times.*

[COS]: *Hand soap pump relocated to hand washing sink.*

2. At the handwashing sink by the walk-in cooler, observed equipment blocking access. Nearby hand sink available.

[CA]: *Handwashing sinks shall remain clean, unobstructed, and accessible at all times.*

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: *1. At the warewashing sink, measured quaternary ammonia sanitizer at 0ppm. No active manual warewashing observed at the time of inspection.*

[CA] *Manual warewashing shall be accomplished through washing with soap, rinsing, and sanitizing with a chemical sanitizer at the appropriate concentration, such as quaternary ammonia at 200ppm.*

[COS] *Employee was instructed to refill automatic chemical sanitizer. Quaternary ammonia sanitizer was remeasured to 200ppm.*

2. In the back of the ice machine, observed mold-like substance growing.

[CA] *Ensure all food contact surfaces of equipment and utensils are kept clean and sanitized.*

3. Washed and wet containers stacked on top of each other at ware-wash area.

[CA]: *Containers and equipment shall properly air dry prior to stacking.*

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

OFFICIAL INSPECTION REPORT

Facility FA0274870 - ROYAL KEBABS & GYROS	Site Address 1712 W CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 10/01/2026
Program PR0415468 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ROYAL KEBABS & GYROS INC	Inspection Time 11:10 - 14:50

Inspector Observations: 1. Observed metal bowl stored in contact with ice.

[CA]: Store scoop handle facing up to prevent direct contamination of food and ice.

2. In multiple bulk food containers, observed metal bowl and plastic container stored in contact with dry food ingredients used as scoops.

[CA]: Use approved utensils such as spoons or scoops with handles.

3. *REPEAT VIOLATION*

Knife stored in between crevice near the rice cooker.

[CA]: Discontinue storing knife in crevices. Food contact surfaces shall be stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: In the bottom portion of the prep fridge and the two door cooler underneath the vertical broilers, no thermometers were observed.

[CA] Cold holding units holding potentially hazardous foods shall provide a thermometer to ensure ambient temperature is 41F and below.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth stored on work surface areas without being placed back into sanitizer bucket.

[CA]: Wiping cloth shall be stored in sanitizer buckets with solution measuring at 100 ppm of Chlorine sanitizer or 200 ppm Quat Ammonium sanitizer

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Above front hand sink, ceiling tiles were in poor repair and were missing.

[CA]: Ensure ceiling is in good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
lentil soup	hot holding unit	165.00 Fahrenheit	
beef gyro	vertical broiler	182.00 Fahrenheit	
tzatziki sauce	prep fridge	41.00 Fahrenheit	
chicken kebab	walk-in cooler	36.00 Fahrenheit	
chicken shish kebab	two door cooler under vertical broiler	36.00 Fahrenheit	
kofta meat ball	two door cooler under vertical broiler	37.00 Fahrenheit	
chlorine sanitizer	automatic dishwasher	50.00 PPM	
warm water	handwashing sink	100.00 Fahrenheit	
cut tomatoes	prep fridge bottom portion	41.00 Fahrenheit	
raw salmon	drawer cooler under grill	38.00 Fahrenheit	
lamb shish kebab	walk-in cooler	43.00 Fahrenheit	diligent prep within 2 hours
beef	freezer	6.00 Fahrenheit	
quaternary ammonia sanitizer	warewashing sink	0.00 PPM	remeasured to 200ppm
ambient	walk-in cooler	30.00 Fahrenheit	
falafel	drawer cooler under grill	40.00 Fahrenheit	
ambient	refrigerated display case	39.00 Fahrenheit	
warm water	restroom sink	100.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
lamb gyro	vertical broiler	178.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0274870 - ROYAL KEBABS & GYROS	Site Address 1712 W CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 10/01/2026
Program PR0415468 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ROYAL KEBABS & GYROS INC	Inspection Time 11:10 - 14:50

Overall Comments:

Joint inspection with N. Hak. Report written by N. Hak.

With PIC, discussed proper vertical broiler procedures, reheating procedures for hot holding, and minimum cooking temperatures.

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 **10/15/2026**. 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: Vezir Akyuz
Chef
Signed On: October 01, 2026