

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 FA0200134 - NOB HILL FOODS #606-MARKET		Site Address 1602 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 03/31/2026		Placard Color & Score GREEN 89		
Program PR0305097 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name NOB HILL GENERAL STORE		Inspection Time 14:35 - 16:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ADAM				FSC Dan Dodds 09/17/2029

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				N
K07	Proper hot and cold holding temperatures	X						S
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				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						

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		X
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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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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

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

Inspector Observations: At the produce department, hand sink's single use towel dispenser was not properly functioning. No open food preparation at produce area per PIC.

[CA]: Repair dispenser and ensure it is able to provide single use towels.

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: Accumulation of debris on the interior surface 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.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the back hand sink of the meat department, cold water valve was inoperable. Available hand sink nearby.

[CA]: All hand sinks shall be equipped with warm and cold water. Repair valve.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *REPEAT VIOLATION*

Accumulation of white mold-like substance on the refrigeration units located at:

-deli/meat

-yogurt/raw shell eggs

-open air produce

No contamination observed.

[CA]: Clean noted areas. Nonfood contact surfaces shall be maintained clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
water	restroom hand sink	100.00 Fahrenheit	
raw beef	aisle fridge	40.00 Fahrenheit	
raw chicken	aisle fridge	40.00 Fahrenheit	
raw beef	open display case	41.00 Fahrenheit	
raw beef	walk in cooler 2	38.00 Fahrenheit	
creamy chicken	chest cooler	41.00 Fahrenheit	
tofu	aisle fridge	40.00 Fahrenheit	
raw bacon	walk in cooler 2	40.00 Fahrenheit	
chicken salad	aisle fridge	41.00 Fahrenheit	
raw sausage	aisle fridge	40.00 Fahrenheit	
water	3 comp sink 2	120.00 Fahrenheit	
water	hand sink 2	100.00 Fahrenheit	
sour cram	aisle fridge	41.00 Fahrenheit	
raw chicken	walk in cooler 1	38.00 Fahrenheit	
ham	chest cooler	41.00 Fahrenheit	
yogurt	aisle fridge	41.00 Fahrenheit	
Quat sanitizer	3 comp sink sanitizer dispenser	200.00 PPM	
ham	aisle fridge	41.00 Fahrenheit	
water	3 comp sink 3	120.00 Fahrenheit	
raw shell eggs	aisle fridge	40.00 Fahrenheit	
raw beef	walk in cooler 1	37.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	hand sink 1	100.00 Fahrenheit	
water	3 comp sink 1	120.00 Fahrenheit	
pico de gallo	aisle fridge	38.00 Fahrenheit	
cut melon	chest box	41.00 Fahrenheit	
cut melon	aisle fridge	41.00 Fahrenheit	
ambient temp	walk in cooler 3	37.00 Fahrenheit	
raw fish	display case	38.00 Fahrenheit	
raw shrimp	display case	40.00 Fahrenheit	
raw chicken	display case	40.00 Fahrenheit	

Overall Comments:

Provide proof of correction regarding the hand sinks to Specialist 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 **4/14/2026**. 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: Dan Dodds
Store Team Leader
Signed On: March 31, 2026