

# 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<br>FA0252653 - BUCA DI BEPPO                                    | Site Address<br>1875 S BASCOM AV, CAMPBELL, CA 95008 | Inspection Date<br>09/08/2025    |
| Program<br>PR0367790 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>BUCA INC                               | Inspection Time<br>10:00 - 11:00 |
| Inspected By<br>TRAVIS KETCHU  | Inspection Type<br>LIMITED INSPECTION                | Consent By<br>JENNIFER ESTEP     |

|   |
|---|
| Placard Color & Score<br><b>GREEN</b><br><b>N/A</b> |
|---|

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

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

**Inspector Observations: The dump sink at the bar lacks a hot water supply. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

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

**Inspector Observations: Holes around piping within the emergency exit hallway. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.**

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

| Item               | Location                | Measurement       | Comments |
|--------------------|-------------------------|-------------------|----------|
| hot water          | 3 comp, prep, mop sinks | 120.00 Fahrenheit |          |
| chlorine sanitizer | bar warewashing machine | 100.00 PPM        |          |
| sauce              | upright fridge          | 37.00 Fahrenheit  |          |
| cheese             | prep fridge             | 39.00 Fahrenheit  |          |
| chlorine sanitizer | warewashing machine     | 100.00 PPM        |          |
| warm water         | hand wash sinks         | 100.00 Fahrenheit |          |
| ambient temp       | reach in fridge         | 37.00 Fahrenheit  |          |
| chicken            | walk in fridge          | 39.00 Fahrenheit  |          |

#### Overall Comments:

##### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME: Buca Di Beppo**

**NEW OWNER: BDB California LLC**

**The applicant has completed the facility evaluation application process for an Environmental Health Permit.**

**The permit category for this facility is FP17**

**An invoice for the permit fee in the amount of \$2,011.00 plus a 100% late penalty fee of \$2,011.00 - total \$4,022.00 will be mailed to the billing address on the application.**

**Payment must be submitted within 10 days of receipt of the invoice.**

**The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 10/01/2025 - 9/31/2026**

**This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30**

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*days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 9/8/2025*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **9/22/2025**. 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:** Jennifer Estep  
PIC

**Signed On:** September 08, 2025