

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 08/13/2025		Placard Color & Score GREEN 83		
Program PR0415468 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ROYAL KEBABS & GYROS IN		Inspection Time 13:45 - 15:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SEYYAT				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						S
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		X			
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	X	
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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Within the display case unit, rice pudding measured between 51F - 52F and katandibi (caramelized milk) measured between 47F - 52F. Ambient temperature of unit measured at 50F. Per Owner, food items have been in the unit for 2 days.*

[CA]: *Potentially Hazardous Foods (PHFs) shall be cold held at 41F or below at all times.*

[COS]: *PHFs voluntarily discarded.*

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: *Maximum water temperature at restroom hand sink measured at 74F.*

[CA]: *At least 100F of warm water shall be available at all hand sink stations.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: **REPEAT VIOLATION**

1. Raw chicken stored on shelving above sauces and raw shell eggs stored on shelving above produce in the walk in cooler.

[CA]: *Properly raw meat beneath and separate from ready to eat food to avoid potential contamination.*

2. Several containers of food stored directly on the floor in the walk in cooler.

[CA]: *Food items must stored at least six (6) inches elevated from the floor to prevent contamination.*

3. Butter stored next to front hand sink underneath hand soap dispenser without protection such as a lid or splash guard.

[CA]: *Ensure unpackaged food is protected from contamination (overhead and general) during preparation, storage or display by use of lids, labeled containers, display cases, plastic wrap or dispensers. Discontinue storing butter next to hand sink.*

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: *Ambient temperature of display case measured at 50F.*

[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 unit as needed.*

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

Inspector Observations: *Knife stored in crevice of table near 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.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
beef gyro	hot holding on grill	136.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chicken	warmer	158.00 Fahrenheit	
tzaziki	prep line cooler	41.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
rice	rice cooker	140.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
beef	warmer	159.00 Fahrenheit	
tzaziki	walk in cooler	40.00 Fahrenheit	
yogurt	2 door reach in	41.00 Fahrenheit	
raw salmon	drawer cooler	39.00 Fahrenheit	
cut tomatoes	prep line cooler	41.00 Fahrenheit	
chicken gyro	vertical broiler	174.00 Fahrenheit	
falafe	drawer cooler	40.00 Fahrenheit	
raw chicken	walk in cooler	38.00 Fahrenheit	

Overall Comments:

Discussed the following:

-use of gyros side-fired, vertical broilers. Handout provided.

-proper thawing of vacuum packaged raw fish

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 **8/27/2025**. 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: Seyyat Zira
Owner

Signed On: August 13, 2025