

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 FA0200488 - TAPSILOG BISTRO		Site Address 819 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 06/20/2025	
Program PR0301995 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EDN PJ LLC		Inspection Time 11:40 - 13:20
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By DAVID	FSC EDMUNDO SANCHEZ 9/22/2027		

Placard Color & Score
YELLOW
71

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					N
K06 Adequate handwash facilities supplied, accessible		X		X			N
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						
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				S
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	X	
K30 Food storage: food storage containers identified	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: An employee was wearing gloves while cooking food, after opening hand washing sink's nob employee takes off his gloves. The employee did not wash hands during the gloves changing process and proceeds to cooking food after wearing gloves.

[CA]An employee must wash hands in between changing gloves. Gloves shall be properly used and changed when required.

Follow-up By
06/23/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Handwashing sink in the kitchen area lack soap and water. (water was closed due to leakage problem). Handwashing sink in the restroom lack soap.

[CA] Handwashing facilities shall be equipped with handwashing cleanser in dispensers.

[COS] PIC provide pump soap - temporary fix.

Follow-up By
06/23/2025

2. Handwashing sink in front next to ice machine has a jug with scoop in it.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. A handwashing facility shall not be used for purposes other than handwashing.

[COS] PIC took the jug out from the hand washing sink.

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: Lack water at the hand washing sink in the kitchen area.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds at all times.

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: Upholding freezer has shrimps, fish and pork chop next to each other.

[CA] Food shall be stored according to the shelving requirements and pork chops shall be stored separately from the sea food.

Pot with garlic has a tea cup in use as a scoop and handle was touching food.

[CA] Handle shall not touch the food to prevent cross contamination.

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Sanitizer spray bottle lack common name.

[CA] Chemicals once removed from original container shall be labeled with common name.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Containers of raw chicken and pork on the floor inside the walk in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Large containers with food ingredients lack common name.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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

Inspector Observations: Accumulation of debris on the equipment.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hand washing faucet in the kitchen was leaking.
[CA] Repair/fix leakage.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
CUT CUCUMBER	PREP COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
PORK BUTT	ROOM TEMP	156.00 Fahrenheit	
TOFU	PREP COOLER	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
RAW CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
FISH	REFRIGERATION	40.00 Fahrenheit	
RED MEAT	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
PORK	HOT HOLDING	135.00 Fahrenheit	
SUSAGES	HOT HOLDING	138.00 Fahrenheit	
SANITIZER	BUCKET	100.00 PPM	
PRK CHOP	UPHOLDING FREEER	20.00 Fahrenheit	
SHRIMPS	FREEZER 2 DOOR	18.00 Fahrenheit	

Overall Comments:

Following items must be corrected at the time of a follow up inspection.

- 1. Must wash hands after changing gloves. Gloves must be changed during tasks.**
- 2. Hand washing sink shall be equipped with soap dispenser in kitchen and restroom.**
- 3. Hand washing sink shall be unobstructed and can't be used other then hand washing.**
- 4. Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.**

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code

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 **7/4/2025**. 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: DAVID
 PIC
 Signed On: June 20, 2025