

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 FA0252653 - BUCA DI BEPPO		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 02/01/2024	
Program PR0367790 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BUCA INC		Inspection Time 15:25 - 16:15
Inspected By HENRY LUU		Inspection Type FOLLOW-UP INSPECTION		Consent By KAZOUA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/24/2024

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

Compliance of this violation has been verified on: 02/01/2024

Cited On: 01/24/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 02/01/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Marinara sauce	Pizza preparation refrigerator	39.00 Fahrenheit	
Meat sauce	Steam table	163.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	100.00 PPM	Main kitchen
Cooked spaghetti noodles	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Cooked penne pasta	One-door upright refrigerator	41.00 Fahrenheit	
Raw beef	Drawer refrigerator - cook line	39.00 Fahrenheit	
Sausage	Right side food preparation refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	Bar
Warm water	Hand wash sink	110.00 Fahrenheit	Bar
Sanitizing buckets	Bar	200.00 PPM	Quaternary ammonia
Raw beef	Walk-in refrigerator	35.00 Fahrenheit	
Breaded chicken	Right side food preparation refrigerator	38.00 Fahrenheit	
Ricotta cheese	Left side food preparation refrigerator	40.00 Fahrenheit	
Alfredo sauce	Left side food preparation refrigerator	36.00 Fahrenheit	
Rose sauce	Left side food preparation refrigerator	38.00 Fahrenheit	
Mushroom stuffing	One-door upright refrigerator	40.00 Fahrenheit	
Sanitizing bucket	Cook line	200.00 PPM	Quaternary ammonia
Diced tomato	Pizza preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 1/24/2024.

- Facility has corrected the following:

- K07M - Proper hot and cold holding holding temperatures:

- All PHF items measured at 41F and below, or at 135F and above. See measured observations.

- Any PHF items that were measured above 41F and below 135F, were cooling inside refrigeration units.

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- Cooling PHFs were within time and temperature requirements.

- **K13M - Food not in good condition/unsafe/adulterated:**

- All food observed in good condition.

- At time of inspection, alcoholic beverages at the bar were all covered with original caps and/or plastic wrap.

- **K14m - Food contact surfaces unclean and sanitized:**

- Sanitizing buckets throughout the kitchen and bar measured at the minimum required concentrations.

- Sanitizer concentration at the mechanical dish machine measured at the minimum required concentrations.

- Facility has earned a green "pass" placard.

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 **2/15/2024**. 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: Kazoua P.
Manager

Signed On: February 01, 2024