

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-DELI		Site Address 1602 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 10/02/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 92 </div>		
Program PR0306477 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NOB HILL GENERAL STORE		Inspection Time 10:50 - 11:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By DAN				FSC Julianne Donahue 12/14/2028

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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		
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

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

Inspector Observations: At the hot holding display case, mashed potatoes measured at 118F, gravy measured at 116F, and ribs measured at 119F. Per Staff, food items were cooked and relocated to unit approximately 2 hours prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be hot held at 135F or above at all times.

[COS]: Specialist instructed staff to reheat PHFs to at least 165F for 15 seconds prior to hot holding at 135F. Staff adjusted/increased heat settings of unit.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	sanitizer bucket	200.00 PPM	
roast beef	prep line cooler	41.00 Fahrenheit	
chicken	hot holding display case	140.00 Fahrenheit	
honey ham	display case	40.00 Fahrenheit	
tuna salad	island cooler 2	41.00 Fahrenheit	
burrata cheese	island cooler 4	38.00 Fahrenheit	
raw chicken	walk in cooler	40.00 Fahrenheit	
french onion dip	island cooler 3	38.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
panera soup	island cooler 2	40.00 Fahrenheit	
fried chicken	final cooking temp from deep fryer	180.00 Fahrenheit	
noodle soup	warmer	171.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
mac and cheese	hot holding display case	138.00 Fahrenheit	
ambient temp	island cooler 1	46.00 Fahrenheit	on defrost mode. ambient temp decreased to 38F approximately 30 minutes after initial measurement
fries	hot holding display case	155.00 Fahrenheit	
rotisserie chicken	hot holding display case 2	138.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
cut tomatoes	prep line cooler	40.00 Fahrenheit	

Overall Comments:

Temperature logs for units provided.

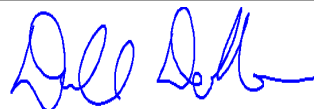
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/16/2024**. 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.

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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: October 02, 2024