

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 FA0230958 - THE GARRETT		Site Address 1777 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 03/17/2023	
Program PR0331065 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TOUGAS ENTERPRISES INC		Inspection Time 10:25 - 11:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By ALEX M.	FSC Not Available	

Placard Color & Score
GREEN
85

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						
K06 Adequate handwash facilities supplied, accessible	X						
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					
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	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	X	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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Multiple cutting boards within the pizza prep area have heavy cuts and dark staining.

[CA] Replace cutting boards on site for new ones. They have lost their easily cleanable criteria.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

Follow-up By
03/22/2023

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Unable to current food handler cards and food manger certification at the time of inspection.

[CA] Obtain new food handler cards for employees within 30-days and food manager certification within 60-days

REPEAT VIOLATION. Failure to comply may result in enforcement action. Submit copies to specialist for review, business card provided to PIC.

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

Inspector Observations: The fan guards within the walk in have dust build up at the time of inspection.

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

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: 3-Compartment sink within the bar area is being used to store prepackaged beer with ice on top of them.

[CA] 3-Compartment sink is only designed to wash, rinse, sanitize equipment. Discontinue this practice.

[COS] PIC moved all of the prepackaged product from sink and placed in under counter refrigeration.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chilly beans	Hot holding	146.00 Fahrenheit	
Cut tomato	Prep table	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Ranch	Prep table	39.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Pastrami	Prep table	39.00 Fahrenheit	
Cheese	Prep table #2 (Pizza side)	39.00 Fahrenheit	
Marinara sauce	Prep table #2 (Pizza side)	39.00 Fahrenheit	
Chicken	Walk in	38.00 Fahrenheit	
Raw burger patty	Prep table	40.00 Fahrenheit	
Boiled eggs	Prep table #3	40.00 Fahrenheit	
Marinara sauce	Hot holding	167.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Cheese	Walk in	38.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Cut tomato	Prep table #3	38.00 Fahrenheit	

Overall Comments:

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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 **3/31/2023**. 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: Alex M.
Manager

Signed On: March 17, 2023