

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 FA0254547 - WILD ROSE	Site Address 200 E CAMPBELL AV, CAMPBELL, CA 95008	Inspection Date 02/18/2025
Program PR0371316 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name 200 E CAMPBELL AVE LLC	Inspection Time 16:30 - 17:15
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By BEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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: Accumulation of cream-colored grime on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: 1. Shell stock tag for raw oysters labeled as "02/14/2025" was not attached to the container containing the raw oysters. Shell stock tag for raw oysters provided during inspection.

[CA]: Ensure shell stock tags are properly stored with the container of the shell stock at all times.

2. Shell stock tags not maintained in chronological order.

[CA]: Shell stock tags must be maintained and available onsite for 90 days. Ensure all shell stock tags are kept in chronological order for 90 days after the harvest date.

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 3 comp sink measured at 108F, maximum water temperature at 2 prep comp sink and 1 comp prep sink measured at 101F and 103F respectively.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks.

Follow-up By
02/20/2025

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: Quat sanitizer dispenser at 3 comp in disrepair. Dish machine with 50 ppm of Chlorine sanitizer available.

[CA]: Repair Quat sanitizer dispenser.

Performance-Based Inspection Questions

Needs Improvement - Compliance with Gulf Oyster Regulations.

Measured Observations

Item	Location	Measurement	Comments
cooked rockefeller oysters	prep line cooler 1	41.00 Fahrenheit	
raw calamari	prep line cooler 2	40.00 Fahrenheit	
caesar dressing	prep line cooler 1	43.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
water	hand sink at kitchen	100.00 Fahrenheit	
raw oysters	walk in cooler	38.00 Fahrenheit	
ahi tuna	walk in freezer	20.00 Fahrenheit	

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Overall Comments:

Limited inspection conducted in conjunction with CO0156271.

Person in charge to provide proof that hot water temperature is provided at 3 all sinks except for hand wash sinks via email at Princess.Lagana@deh.sccgov.org

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 3/4/2025. 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: Ben DeVault
Manager
Signed On: February 18, 2025