

**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**

<b>Facility</b> FA0200212 - WIENERSCHNITZEL		<b>Site Address</b> 1940 S BASCOM AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 04/10/2026	
<b>Program</b> PR0300107 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> MH HEREDIA CORPORATION		<b>Inspection Time</b> 15:00 - 15:40
<b>Inspected By</b> NHA HUYNH		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> MAYOR	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 04/09/2026  
 K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5  
**Compliance of this violation has been verified on: 04/10/2026**

**Minor Violations**

Cited On: 04/09/2026  
 K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419  
**Compliance of this violation has been verified on: 04/10/2026**

Cited On: 04/10/2026  
 K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:**  
 Observed standing water in areas of deteriorated floor grout at the cookline.  
 [Corrective Action] Maintain floors in good condition.

**Measured Observations**

Item	Location	Measurement	Comments
hot water	3 compartment sink	119.00 Fahrenheit	

**Overall Comments:**

A follow-up inspection was conducted to verify violations from Limited Inspection conducted on 04/09/2026 are in compliance.

K23: No live or dead cockroaches observed in the facility.  
 K21: Hot water at the 3 compartment sink was measured at 119 degrees Fahrenheit.

Facility OK to re-open.

Continue to maintain facility free of pest/vermin. Maintain facility clean. Discussed implementing a weekly, bi-weekly or monthly deep cleaning schedule.

**FACILITY RE-OPENED / PERMIT REINSTATED**

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 **4/24/2026**. 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



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**Received By:** Mayor  
operator

**Signed On:** April 10, 2026