

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 FA0230272 - NASCHMARKT CAMPBELL		Site Address 384 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 10/14/2025	
Program PR0330279 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ISAMIL DUMAN		Inspection Time 13:25 - 15:05
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By LINA	FSC	

Placard Color & Score
GREEN
73

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					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				
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	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	X	
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: *REPEAT VIOLATION*

1. Stored on top of the under counter cooler in front of the grill, sausages measured between 67F - 69F, cut tomatoes measured at 72F, and sour cream measured at 73F. Per Cook, all food items were relocated from the walk in cooler and placed on top of the unit approximately 2.5 hours prior to measurement.
 2. Within the under counter cooler in front of the grill, multiple Potentially Hazardous Food (PHFs) measured between 47F - 53F. Per Cook, all food items were relocated from the walk in cooler and placed within the unit approximately 2.5 hours prior to measurement. Ambient temperature of unit measured at 50F.
 3. On the prep table next to deep fryer, beef gulash measured at 118F and chicken gulash measured at 89F. Per Cook, food items were reheated approximately 40 minutes prior to measurement.
- [CA]: Potentially Hazardous Food shall be cold held at 41F or below and hot held at 135F or above.
 [SA]: Sausages and food items within the unit relocated to walk in cooler to cool down. Cut tomatoes and sour cream time marked to be discarded on the 4th hour after it was removed from temperature control. Beef gulash and chicken gulash reheated to at least 165F.

Follow-up By
10/21/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

- Inspector Observations: Roll of single use towels stored outside of dispenser at hand sink station by dish machine.**
- [CA]: Single use towels shall be properly stored within the dispenser.

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: 1. Accumulation of 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.
- 2. Accumulation of residue on the interior of nozzles from fountain beverage dispenser.**
- [CA]: Remove, clean, and sanitize nozzles. Nozzles should be maintained clean regularly to prevent the accumulation of residues.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

- Inspector Observations: A fly was observed at the cook line and back prep area. No direct contamination observed.**
- [CA]: Eliminate evidence of flies in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

- Inspector Observations: *REPEAT VIOLATION***
1. In the walk in cooler, raw food items such as raw shell eggs stored on shelving directly above ready to eat food.
- [CA]: Properly store raw shell eggs and raw food items beneath and separate from ready to eat food.
- 2. Multiple open bags of food at the dry storage area.**
- [CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations: *REPEAT VIOLATION*

Within the walk in cooler, food containers stored directly on the floor.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

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: 1. Ambient temperature of under counter cooler in front of grill measured at 50F. Gaskets in poor repair.

[CA]: Repair/assess/adjust unit as needed. All cooling units shall be able to cold hold PHFs at 41F or below. Discontinue use of unit until is properly working. Repair/replace gaskets.

Follow-up By
10/21/2025

2. Gasket of the mini fridge door at bar in poor repair.

[CA]: Maintain gaskets in good repair. Repair/replace gaskets.

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: Handle of ice scoop in direct contact with ice meant for consumption.

[CA]:

[CA]: Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Entry door propped open throughout inspection.

[CA]: Facility shall be fully enclosed.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
sausage	walk in cooler	40.00 Fahrenheit	
raw eggs	2 door reach in bar	42.00 Fahrenheit	
cooked chicken	walk in cooler	40.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
chicken	prep line cooler	41.00 Fahrenheit	
cut tomatoes	prep line cooler	41.00 Fahrenheit	
water	hand sink front line	100.00 Fahrenheit	
sauerkraut	on stove top	169.00 Fahrenheit	
cooked onion	on stove top	159.00 Fahrenheit	
water	mop sink	121.00 Fahrenheit	
raw beef with egg	under counter cooler in front of grill	53.00 Fahrenheit	-cheese sauce: 52F -raw beef: 50F -raw shell egg: 50F -heavy cream: 50F (IR) -raw salmon: 47F
soup	walk in cooler	39.00 Fahrenheit	
ambient temp	bar cooler	45.00 Fahrenheit	no PHFs
warer	prep sink	120.00 Fahrenheit	
ambient temp	bar cooler 2	41.00 Fahrenheit	
beef sausage	final cooking temp	157.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 10/17/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour

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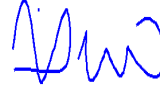
Discussed maintaining prep line cooler lids to maintain proper cold holding temperature of Potentially Hazardous Food.

Discussed that the facility's health permit is expiring on 10/31/2025. Ensure health permit is renewed prior to expiration date. Failure to comply may lead to enforcement actions and/or charged follow up inspections.

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 **10/28/2025**. 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: Ismail Duman
Owner

Signed On: October 14, 2025