

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 FA0252653 - BUCA DI BEPPO		Site Address 1875 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 03/12/2025	
Program PR0367790 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BUCA INC		Inspection Time 13:25 - 15:20
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By VIRGINIO	FSC Kazoua Phang 11/25/2027		

Placard Color & Score
GREEN
81

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						
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods	X						S
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				N
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	X	
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	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The only hand sink station at the main cook line did not have single use towels.

[CA]: All hand sink stations shall be supplied with single use towels and hand soap.

[COS]: Chef provided single use towels in the dispenser.

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: 1. Dish machine was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing at the time.

[CA]: Dish machine shall be able to dispense 50 ppm of Chlorine sanitizer when conducting ware-washing and sanitizing.

[COS]: Chef assessed dish machine and Specialist observed 50 ppm of Chlorine during inspection.

2. Washed and wet equipment stored on top of each other at ware wash area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

3. Accumulation of brown residue on the interior of the beverage spray at bar area.

[CA]: Clean and sanitizer interior of beverage spray to prevent accumulation of residue.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Raw chicken (52F) was thawing in stagnant water at 2 comp prep sink. Per employee, chicken started thawing approximately 1 hour prior to measurement.

[CA]: Frozen food shall be thawed using the following approved methods:

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

[COS]: Employee turned on cold water valve.

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: Two vulcan convection ovens is located outside of hood. Brown/yellow discoloration observed on ceiling panel directly above the units. Per Manager, ovens are used to cook garlic bread, lasagna, and cheesecake.

[CA]: Convection ovens used for cooking mentioned food items shall be properly located under a Type 1 hood.

Relocate convection ovens under a Type 1 hood or cease and desist use.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Leak observed at the bar's hand sink and dump sink.

[CA]: Repair leak.

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: Personal beverage cup (not secured) stored in refrigeration unit with facility food.

[CA]: Employee food shall be maintained separate from facility food.

[COS]: Chef relocated beverage cup to employee drink storage shelf.

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Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Quat sanitizer	3 comp sink	200.00 PPM	
chicken	hot box	149.00 Fahrenheit	
blue cheese	2 door reach in	41.00 Fahrenheit	
marinara sauce	steam table	154.00 Fahrenheit	
cut tomatoes, sausage	prep line cooler 3	40.00 Fahrenheit	
water	employee rest room hand sink	100.00 Fahrenheit	
Chlorine sanitizer	dish machine bar	50.00 Fahrenheit	
pasta	1 door reach in	41.00 Fahrenheit	
salami	prep line cooler	41.00 Fahrenheit	
Chlorine sanitizer	dish machine kitchen	0.00 PPM	corrected to 50 ppm
water	prep sink	120.00 Fahrenheit	
cut tomatoes	prep line cooler 1	40.00 Fahrenheit	
mozzarella	1 doorr each in	40.00 Fahrenheit	
ambient temp	walk in cooler bar	37.00 Fahrenheit	
heavy cream	prep line cooler 2	41.00 Fahrenheit	
meatball sauce	steam table	171.00 Fahrenheit	
water	3 comp sink	127.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
lasagna, pasta	walk in cooler	41.00 Fahrenheit	
meat sauce	prep line cooler 2	41.00 Fahrenheit	

Overall Comments:

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 **3/26/2025**. 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: Kazoua Phang
Manager

Signed On: March 12, 2025