## OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Placard Color &amp; Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0289571 - EAT CLUB CAMPBELL</td>
<td>1436 WHITE OAKS RD, CAMPBELL, CA 95008</td>
<td>02/28/2019</td>
<td>GREEN 100</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Program</th>
<th>Owner Name</th>
<th>Inspection Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR0434308 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09</td>
<td>EAT CLUB INC</td>
<td>15:15 - 16:15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspected By</th>
<th>Inspection Type</th>
<th>Consent By</th>
<th>FSC</th>
</tr>
</thead>
<tbody>
<tr>
<td>JOSEPH SCOTT</td>
<td>ROUTINE INSPECTION</td>
<td>RACHEL PARKER</td>
<td>06/09/2023</td>
</tr>
</tbody>
</table>

### RISK FACTORS AND INTERVENTION

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>COS/SA</th>
<th>N/O</th>
<th>N/A</th>
<th>PBI</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>S</td>
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</tbody>
</table>

- **K01** Demonstration of knowledge; food safety certification
- **K02** Communicable disease; reporting/restriction/exclusion
- **K03** No discharge from eyes, nose, mouth
- **K04** Proper eating, tasting, drinking, tobacco use
- **K05** Hands clean, properly washed; gloves used properly
- **K06** Adequate handwash facilities supplied, accessible
- **K07** Proper hot and cold holding temperatures
- **K08** Time as a public health control; procedures & records
- **K09** Proper cooking methods
- **K10** Proper cooking time & temperatures
- **K11** Proper reheating procedures for hot holding
- **K12** Returned and resale of food
- **K13** Food in good condition, safe, unadulterated
- **K14** Food contact surfaces clean, sanitized
- **K15** Food obtained from approved source
- **K16** Compliance with shell stock tags, condition, display
- **K17** Compliance with Gulf Oyster Regulations
- **K18** Compliance with variance/ROP/HACCP Plan
- **K19** Consumer advisory for raw or undercooked foods
- **K20** Licensed health care facilities/schools: prohibited foods not being offered
- **K21** Hot and cold water available
- **K22** Sewage and wastewater properly disposed
- **K23** No rodents, insects, birds, or animals

### GOOD RETAIL PRACTICE

<table>
<thead>
<tr>
<th>OUT</th>
<th>COS</th>
</tr>
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<tr>
<td>X</td>
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- **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
- **K34** Warewash facilities: installed/maintained; test strips
- **K35** Equipment, utensils: Approved, in good repair, adequate capacity
- **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
- **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
- **K48** Plan review
- **K49** Permits available
- **K58** Placard properly displayed/posted
OFFICIAL INSPECTION REPORT

Facility
FA0289571 - EAT CLUB CAMPBELL

Site Address
1436 WHITE OAKS RD, CAMPBELL, CA 95008

Program
PR0434308 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 1 - FP09

Inspection Date
02/28/2019

Owner Name
EAT CLUB INC

Inspection Time
15:15 - 16:15

Comments and Observations

Major Violations
No major violations were observed during this inspection.

Minor Violations
No minor violations were observed during this inspection.

Performance-Based Inspection Questions
All responses to PBI questions were satisfactory.

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
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<tbody>
<tr>
<td>HOT WATER</td>
<td>HAND WASH SINK</td>
<td>110.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>AMBIENT</td>
<td>WALK IN REFRIGERATOR</td>
<td>39.00 Fahrenheit</td>
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</table>

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 3/14/2019. 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: RACHEL PARKER
MANAGER

Signed On: February 28, 2019