

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 FA0200199 - LUNA MEXICAN KITCHEN		Site Address 1875 S BASCOM AV 570, CAMPBELL, CA 95008		Inspection Date 05/12/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 82 </div>		
Program PR0300104 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LUNA MEXICAN KITCHEN, LL		Inspection Time 09:40 - 11:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By EFRAIN				FSC Julio Juarezraya 02/27/2028

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		X			
K06	Adequate handwash facilities supplied, accessible	X						N
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records	X						S
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				S
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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: At the ware-washing area, staff with gloved hands handled dirty dishes then proceeded to handle clean dishes without removing gloves and properly washing hands prior.

[CA]: Food employees must wash their hands and portion of arms properly for 15-20 seconds before beginning work, before handling food or clean equipment/utensils, as often as necessary during food preparation to remove soil and contamination, when switching from working with raw to ready to eat foods, after touching body parts, after using the restroom, and any time when contamination may have occurred. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.

[COS]: Specialist instructed employee to wash hands prior to handling clean dishes. Contaminated dishes were re-sanitized.

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, 114125(b), 114141

Inspector Observations: 1. ***REPEAT VIOLATION***

Accumulation of debris and mold-like substance on the interior surface of ice machines located next to blast chiller and at the server station.

[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. Washed and wet containers/equipment stored on top of each other at ware-washing area.

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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the non-adjustable hand sink near prep sinks, the maximum water temperature measured at 133F.

[CA]: Ensure water temperature at nonadjustable hand sinks are maintained between 100F - 108F.

[COS]: Chef adjusted the temperature to 103F.

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: At the outdoor bar area, the scoop handle was in direct contact with ice.

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

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Baffle filters above griller have gaps in between.

[CA]: Baffle filters at the mechanical hood ventilation shall be tight-fitted and shall have no gaps.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	dish machine at indoor bar	50.00 PPM	
water	3 comp sink at indoor bar	120.00 Fahrenheit	
red salsa	walk in cooler	41.00 Fahrenheit	
beef	warmer 2	154.00 Fahrenheit	
half and half	3 door under counter	40.00 Fahrenheit	
chorizo	hot holding on stovetop	168.00 Fahrenheit	
egg	final cooking temp	162.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
pooled egg	prep line cooler 2	39.00 Fahrenheit	
raw shrimp	prep line cooler 2	40.00 Fahrenheit	
cheese	prep line cooler 5	40.00 Fahrenheit	
cut tomatoes	prep line cooler 5	41.00 Fahrenheit	
pico de gallo	prep line cooler 1	40.00 Fahrenheit	
ambient temp	outdoor bar cooler 2	41.00 Fahrenheit	
rice	stock burner	194.00 Fahrenheit	
rice	steam table 2	149.00 Fahrenheit	
raw fish	prep line cooler 4	38.00 Fahrenheit	
water	3 comp sink at outdoor bar	129.00 Fahrenheit	
shrimp	prep line cooler 4	40.00 Fahrenheit	
beans	hotbox	184.00 Fahrenheit	
egg whites	outdoor bar cooler 1	39.00 Fahrenheit	
sausage	drawer cooler	38.00 Fahrenheit	
chile verde	walk in cooler	41.00 Fahrenheit	
beans	steam table 2	158.00 Fahrenheit	
chicken birria	steam table 3	161.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
Chlorine sanitizer	dish machine at outdoor bar	50.00 PPM	
pico de gallo	2 door under counter	40.00 Fahrenheit	
water	prep sink	121.00 Fahrenheit	
Chlorine sanitizer	dish machine at ware washing area	50.00 PPM	
cooked asparagus	prep line cooler 1	41.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
ambient temp	indoor bar cooler 2	40.00 Fahrenheit	
tomatillo salsa	warmer 2	152.00 Fahrenheit	
pico de gallo	prep line cooler 3	41.00 Fahrenheit	
red salsa	steam table	144.00 Fahrenheit	
chorizo	prep line cooler 2	70.00 Fahrenheit	started cooling <2 hours ago; relocated to blast chiller to rapidly cool down
rice	steam table 3	155.00 Fahrenheit	
chicken	warmer	157.00 Fahrenheit	
liquid egg	indoor bar cooler 1	36.00 Fahrenheit	
water	hand sink at prep line	104.00 Fahrenheit	

Overall Comments:

Discussed proper cooling methods with Chef.

Plans for installing Type 2 hood for making tortillas observed (SR0879469). Ensure the facility completes plan check process including final inspection from DEH Plan Check.

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 **5/26/2025**. 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.

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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



Received By: Julio Juarezraya
Chef
Signed On: May 12, 2025