

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 FA0200156 - LA BENEDICION		Site Address 1712 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 06/23/2026		Placard Color & Score YELLOW 52		
Program PR0301393 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name EDILSON FIGUEROA		Inspection Time 10:30 - 12:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MARIA JOSE				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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					N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X					N
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		
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	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		X
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. Multiple Potentially Hazardous Food in prep line cooler measured above 41F; food items taken from walk in cooler and placed into the unit for approximately 3 hours prior to measurement. Ambient temperature measured between 45F - 53F.
2. In the display case, flan, lemon flan (with dairy), and poste (with dairy) measured at 49F, 59F, and 50F respectively, made and placed into the unit yesterday. Ambient temperature measured at 50F.
3. Raw pork on prep counter at back prep area measured at 53F. Placed out approximately 30 minutes prior to measurement. No active preparation observed.
4. Rice in rice cooker measured at 84F, cooked 2.5 hours ago. Rice cooker observed unplugged.
5. Animal fat (lard) measured at 80F.
6. Cooked pork at cook line measured between 116F - 132F; cooked and placed out approximately 30 minutes prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above at all times.

[COS/SA]:

1. All food items relocated to walk in cooler to cool down.
2. Food items voluntarily discarded.
3. Placed in walk in cooler to cool down.
4. Rice cooker plugged back in to reheat rice to at least 165F.
5. Voluntarily discarded.
6. Placed on flat top grill to be reheated to at least 165F.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the back walk in cooler, tamales completely wrapped in foil measured between 45F - 46F. Cooked 2 days prior to inspection.

Note: all other food items in walk in cooler measured at 41F or below.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment (no plastic bins or containers).
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

[CA]: Tamales voluntarily discarded

K14 - 8 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. Knife soiled with raw animal product placed on prep table of prep line cooler. Specialist instructed staff to ware-wash and sanitize knife but knife was only rinsed in the 3 comp sink without properly being ware-washed and sanitized.

[CA]: Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS]: Staff instructed to set up 3 comp sink with 100 ppm of Chlorine and to properly ware-wash and sanitize knife. Prep table of prep line cooler was instructed to sanitize.

Follow-up By 06/30/2026

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Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: 1. No food safety manager certificate provided.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

2. Food handler training card not observed on site at the time of inspection.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Active eating observed in prep area. No direct contamination observed.

[CA]: Employees shall not eat or drink only in designated areas where contamination of non-prepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result.

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*

Within the prep line cooler, raw pork and raw egg stored on shelving above ready to eat food such as salad with cut tomatoes and bananas.

[CA]: Properly store raw food items beneath and separate from ready to eat food.

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

Inspector Observations: *REPEAT VIOLATION*

1. Multiple open bags of food in the dry storage area.

2. Containers of food stored on the floor in the walk in coolers.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Dust buildup on front walk in cooler fans.

[CA]: Remove dust buildup.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *REPEAT VIOLATION*

No testing method for Chlorine sanitizer.

[CA]: Provide a testing method (ie Chlorine test strips) for measuring sanitizer level.

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: *REPEAT VIOLATION*

1. Display case's ambient temperature measured at 50F.

2. Prep line cooler's ambient temperature measured between 45F - 53F.

[CA]: All cooling units shall be able to cold hold Potentially Hazardous Food at 41F or below. Discontinue use of units until it is properly working.

3. Scotch brite sponge being used for animal lard.

[CA]: Use food grade utensils or equipment only.

4. Leaking observed in front walk in cooler and front display case.

[CA]: Repair units and remove leak. All units shall be maintained in good repair.

Follow-up By
06/30/2026

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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: Equipment improperly stored outside/back area:

-prep table with knives

-steam table

-burner stockpot

-standing mixer

-Makeshift barbecue grill stored outside. Used on Sunday's only. No partition or separation observed from the public. Unit observed easily accessible.

Follow-up By
06/30/2026

Pots and metal containers stored in back shed area.

[CA]: Equipment shall not be stored outside of facility and in unapproved back shed area. All equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

REMOVE ALL EQUIPMENT BY COMPLY BY DATE.

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, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Front doors propped open throughout inspection.

[CA]: Facility shall be fully enclosed.

Open food and beverage cups stored on prep line cooler and in back walk in cooler.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in food preparation areas.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Back storage area does not have approved cove base/floor and area is being used to preparation area.

[CA]: Discontinue open food preparation at back storage area. Provide plans to Specialist via email regarding installation of approved floor/cove base.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *REPEAT VIOLATION*

1. Facility is using ovens for cooking bread. Oven not under any type of ventilation hood. Oven not approved for use. Staining observed on walls and ceiling.

2. Pizza oven used to cook pizza stored outside/back area. Pizza oven is not approved.

[CA]: CEASE AND DESIST USE OF OVENS.

Follow-up By
06/30/2026

A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements

[SA]: Ovens impounded.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	121.00 Fahrenheit	
water	prep sink 1 comp	120.00 Fahrenheit	
raw beef	walk in cooler 2	41.00 Fahrenheit	
raw sausage	prep line cooler	51.00 Fahrenheit	-salad with cut tomatoes: 53F -raw pork: 50F -fried bananas: 45F -raw shell eggs: 46F
raw pork	walk in cooler 1	40.00 Fahrenheit	
cooked vegetables	walk in cooler	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
milk	walk in cooler 1	41.00 Fahrenheit	

Overall Comments:

*Joint inspection conducted with Guillermo V.
In conjunction with CO0159994.*

A follow up inspection will be conducted by 06/30/26 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 \$282/hr, minimum of one hour.

*Plan Check General and Technical Questions:
Email: dehplanchek@deh.sccgov.org
(408) 918-3400*

Due to repeat violations, potential enforcement actions including office hearing may be followed. Specialist to contact Permit Owner regarding further directives.

Facility currently cooks and cools down tamales and empanadas. Fried bananas will be cooked to order per Owner. Facility's health permit shall be upgraded if found cooling down other food items.

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 **7/7/2026**. 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.

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: Edilson
Owner
Signed On: June 23, 2026