

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 FA0306704 - LUNA MEXICAN KITCHEN EXPANSION		Site Address 1875 S BASCOM AV 2570, CAMPBELL, CA 95008		Inspection Date 05/12/2025		Placard Color & Score GREEN 93		
Program PR0450068 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LUNA MEXICAN KITCHEN, LL		Inspection Time 12:00 - 13:10			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CHEF JULIO				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						
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						
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		
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		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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0306704 - LUNA MEXICAN KITCHEN EXPANSION	Site Address 1875 S BASCOM AV 2570, CAMPBELL, CA 95008	Inspection Date 05/12/2025
Program PR0450068 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LUNA MEXICAN KITCHEN, LLC	Inspection Time 12:00 - 13:10
K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

Maximum water temperature at all sinks except for hand wash sinks measured between 113F - 117F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: Drip leak from ceiling. No contamination observed.

[CA]: Remove leak and ensure food is protected from contamination at all times.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility installed a blast chiller this year per Chef but no plans were submitted to DEH Plan Check.

Note: blast chiller is brand new and has not been used at the time of inspection.

[CA]: A person proposing to build, remodel a food facility, or add a new equipment shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction, remodeling, or equipment addition. Contact DEH via phone call at 408-918-3400, via email at dehplanchek@deh.sccgov.org or visit our website at www.ehinfo.org to obtain plan check requirements. Submit plans to DEH Plan Check or provide proof of plan submittal to Specialist regarding new blast chiller.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	113.00 Fahrenheit	
water	prep sink 1	117.00 Fahrenheit	
heavy cream	walk in cooler	40.00 Fahrenheit	
water	prep sink 2	116.00 Fahrenheit	
tres leches	walk in cooler	39.00 Fahrenheit	

Overall Comments:

Facility makes corn tortilla from scratch. Per Chef, corn is partially cooked for approximately 45 mins - 1 hour and is cooled down with lime overnight in room temperature. Chef stated it needs to be cooled down in room temperature to be able to remove the skin of the corn. The corn is then peeled, grounded/blended, and cooked as tortilla. Specialist spoke with Food Senior Gabriel H., and because corn is treated with heat, it shall be treated as a Potentially Hazardous Food. Otherwise, permit owner may provide a lab test to this department proving otherwise.

Discussed with PIC that health permit is expiring on 05/31/2025. Ensure health permit is renewed prior to expiration date. Failure to comply may lead to enforcement actions including facility closure 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 **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.

OFFICIAL INSPECTION REPORT

Facility FA0306704 - LUNA MEXICAN KITCHEN EXPANSION	Site Address 1875 S BASCOM AV 2570, CAMPBELL, CA 95008	Inspection Date 05/12/2025
Program PR0450068 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LUNA MEXICAN KITCHEN, LLC	Inspection Time 12:00 - 13:10

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: Chef Julio
Chef
Signed On: May 12, 2025