

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 FA0257328 - SILICON VALLEY ORANGE SUNRISE #2	Site Address 2652 ALUM ROCK AV F, SAN JOSE, CA 95116	Inspection Date 10/17/2025
Program PR0420983 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JESUS VALDOVINOS	Inspection Time 09:45 - 10:15
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By NORMA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/14/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 10/17/2025. See details below.

Cited On: 10/17/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cut watermelon in coca cola beverage cooler measured at 47F. Per Staff, cut watermelon has been in the unit since yesterday. Ambient temperature of unit measured at 48F.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[COS]: Cut watermelon was voluntarily discarded.

Minor Violations

Cited On: 10/14/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/17/2025

Measured Observations

Item	Location	Measurement	Comments
cheesecake	display cooler	41.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection conducted on 10/14/2025 regarding the following violations:

-K06 Adequate handwash facilities supplied, accessible

-K07 Proper hot and cold holding temperatures

Specialist observations:

-K06 Adequate handwash facilities supplied, accessible: CORRECTED

-K07 Proper hot and cold holding temperatures: NOT CORRECTED

This is the facility's first follow up inspection. 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 \$298/hr, minimum of one hour. A follow up inspection will be conducted by 10/21/2025 to verify compliance for K07 Proper hot and cold holding temperatures.

Note: facility's health permit is expiring on 10/31/2025. Ensure health permit is renewed prior to expiration date. Prior to comply may lead to enforcement actions such as facility closure and/or charged follow up inspection.

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 **10/31/2025**. 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: Norma Valdovinos
Manager

Signed On: October 17, 2025