

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 FA0251118 - WATER TOWER RESTAURANT		Site Address 201 ORCHARD CITY DR, CAMPBELL, CA 95008	Inspection Date 07/01/2025
Program PR0364389 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name LB RESTAURANT GROUP INC	Inspection Time 13:50 - 14:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By CHRISTIAN H.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/26/2025

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

Compliance of this violation has been verified on: 07/01/2025

Cited On: 06/26/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 07/01/2025

Minor Violations

Cited On: 06/26/2025

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

Compliance of this violation has been verified on: 07/01/2025

Measured Observations

Item	Location	Measurement	Comments
Garlic oil	Prep table	41.00 Fahrenheit	
Ambient	Reach in	41.00 Fahrenheit	
Queso	Hot holding (steam table)	164.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 6/26/25 inspection report have been addressed. Major violations have been addressed and found within compliance:

- K07: Proper hot and cold holding temperatures.

1. Garlic Oil is being kept within prep table closest to the cook line. Per PIC, they will be keeping garlic oil within prep table moving forward. See measured observations.

2. Ambient temperature within 3-door refrigeration was measured at 41°F at the time of inspection. Contractor is on site at the time of inspection making final adjustments. See measured observations.

- K11: Proper reheating procedures for hot holding. Per Chef, all foods are going to be re-heated within the cook line and transferred over to the steam tables. See measured observations for Queso.

- K35: Equipment, utensils: Approved, in good repair, adequate capacity.

1. Per PIC, the plastic bags will no longer be used to cover the rice. Recommend to use food grade plastic bags to cover the rice if needed.

2. Dehydrator has been removed from the facility. Note: if equipment is seen within the facility again during inspection it will be impounded. Submit to plan check if equipment is to be used.

3. Contractor is on site adjusting the temperature within unit.

Continue on working on all other violations mentioned on 6/26/25.

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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 **7/15/2025**. 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.

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: Christian H.
Manager

Signed On: July 01, 2025