

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 FA0206526 - ORANGE SUNRISE #2		Site Address 1597 MERIDIAN AV, SAN JOSE, CA 95125		Inspection Date 11/19/2025		Placard Color & Score GREEN 76		
Program PR0304021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JESUS VALDOVINOS		Inspection Time 10:40 - 12:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By PAOLA GARCIA & JESUS (O-PHONE)				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				
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						
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures			X	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		X			N
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	X	
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 FA0206526 - ORANGE SUNRISE #2	Site Address 1597 MERIDIAN AV, SAN JOSE, CA 95125	Inspection Date 11/19/2025
Program PR0304021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JESUS VALDOVINOS	Inspection Time 10:40 - 12:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: *Observed 3 unlabeled containers of chili oil sitting on rack and counter top of cash register area for sell. Per operator, food item was made from home. [CA] Food must be from an approved source or properly documented. [COS] Operator directed to remove unapproved food immediately. All food prepared shall be conducted in a permitted food facility.*

Minor Violations

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

Inspector Observations: *Repeat Violation: Lacking food safety certificate (FSC). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

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

Inspector Observations: *Found hand wash station located next to 3-compartment sink (small) blocked by a clorox spray bottle and a ziplock bag filled with some brown/black substance. Note: There are 2 other hand wash station in front area nearby. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocate items.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured bowl of sliced tomatoes holding at 48F in 3 door cold top for less than 4 hours. Observed bowl of sliced tomatoes stored on top of metal inserts and not directly in unit. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator relocated PHFs to 3 door reach in.*

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

Inspector Observations: *Measured hot water holding between 110F - 112F at warewash station. [CA] Provide an adequate, pressurized, potable supply of hot water to be held at 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.*

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

Inspector Observations: *Found bags of food stored on floor in front of warewash sink (big) and in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.*

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: *1. Found leaking faucet at 1-compartment sink (middle) when water is on. [CA] Secure leak.
2. Found water pressure for hot water at mop sink barely coming out. [CA] Ensure water flow is sufficient and free flowing.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food obtained from approved source.

OFFICIAL INSPECTION REPORT

Facility FA0206526 - ORANGE SUNRISE #2	Site Address 1597 MERIDIAN AV, SAN JOSE, CA 95125	Inspection Date 11/19/2025
Program PR0304021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JESUS VALDOVINOS	Inspection Time 10:40 - 12:00

Measured Observations

Item	Location	Measurement	Comments
fruits	2 door reach in freezer	25.40 Fahrenheit	
fruits	chest freezer	6.90 Fahrenheit	
ice cream	2 door display freezer	12.40 Fahrenheit	
hot water	(2x) 3-comp (big & small)/1-comp/mop sink	110.00 Fahrenheit	between 110F - 112F
warm water	handsink (2x front/warewash/RR)	100.00 Fahrenheit	
fruits	chest freezer	-3.10 Fahrenheit	
ambient	3 door reach in	41.00 Fahrenheit	
sliced tomatoes	3 door cold top	48.00 Fahrenheit	
pulled pork	3 door cold top	39.00 Fahrenheit	
beverage	2 door sliding upright	39.00 Fahrenheit	
fruits	walk-in	40.00 Fahrenheit	

Overall Comments:

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 **12/3/2025**. 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: Paola Garcia
PIC
Signed On: November 19, 2025