

# County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



## OFFICIAL INSPECTION REPORT

Facility FA0200303 - LUCY'S MEXICAN GRILL		Site Address 2591 S BASCOM AV H, CAMPBELL, CA 95008		Inspection Date 08/01/2024	
Program PR0304932 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name REYES, LUCIA		Inspection Time 11:20 - 12:55
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By JOSE LUIS	FSC Lucia Reyes 06/25/2027		

Placard Color & Score
<b>GREEN</b>
<b>78</b>

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						N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			X	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	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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations:**

**Food handler cards for staff are not available upon request.**

***[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.***

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

***In the prep area, on a prep table, a large plastic tub of rice was found cooling. Rice was measured between 140-170°F.***

***[CA] Cool foods using approved containers which facilitate heat transfer, such as metal. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.***

***[COS] Kitchen staff moved the rice to two metal hotel pans to facilitate proper cooling.***

K14 - 3 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:**

***In the ice machine, on the interior upper plastic lip, there is growth of a mold-like substance. No ice contamination observed.***

***[CA] Maintain the ice machine clean and in good repair.***

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

**Inspector Observations:**

***In the kitchen area, at the hand washing sink, no hot water was available. Water was measured at 75°F.***

***[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.***

***[COS] The person i charge turned on the hot water valve to the sink. Water measured at 101°F.***

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

**Inspector Observations:**

***1. All pastor formed into a meatcone were found stored on the floor of the walk in freezer.***

***[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.***

***2. A blue bin containing a white crystalline seasoning was unlabeled. Per staff, it is salt.***

***[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.***

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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:**

1. In the walk in freezer, on the top right shelf, plastic grocery bags were found being used to store different meats.

2. In the kitchen, in the bottom section of the prep cooler, grocery bags were found being used to store the tortilla dough.

[CA] Ensure to use approved equipmen only. Discontinue use of grocery bags in direct contact with food.

3. Three residential grade microwaves are being used in the facility.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:**

**\*REPEAT VIOLATION\***

There is a stock pot burner that is not under the exhaust hood.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Rearrange equipment to ensure all of it is under the hood, or remove extra equipment.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:**

Several wet wiping cloths were found stored on counter tops.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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:**

In the kitchen area, at the drain line for the steam table, the drain lines lead directly into the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor. Provide an air gap between the drain pipe and the entrance of the floor sink.

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Shredded Cheese	Walk in Freezer	15.00 Fahrenheit	
Water	Hand Washing Sink - Restroom	110.00 Fahrenheit	
Carnitas	Prep Cooler - Top	38.00 Fahrenheit	
Chile Relleno	Walk in Freezer	18.00 Fahrenheit	
Shredded Cheese	Prep Line	39.00 Fahrenheit	
Rice	Steam Table	160.00 Fahrenheit	
Steak	Steam Table	139.00 Fahrenheit	
Steak Quesadilla	Final Cook	152.00 Fahrenheit	
Eggs	Prep Cooler - Bottom	39.00 Fahrenheit	
Cheese	Walk in Cooler	40.00 Fahrenheit	
Beef Slab	Walk in Freezer	6.00 Fahrenheit	
Beef	Cart	39.00 Fahrenheit	Diligent Prep
Shrimp	Final Cook	182.00 Fahrenheit	
Rice	Counter	170.00 Fahrenheit	Cooling
Chili Verde	Steam Table	155.00 Fahrenheit	
Water	Hand Washing Sink - Kitchen	75.00 Fahrenheit	
Water	Three Compartment Sink	131.00 Fahrenheit	
Beans	Steam Table	155.00 Fahrenheit	
Diced Chicken	Walk in Cooler	41.00 Fahrenheit	
Sliced Tomato	Prep Line	40.00 Fahrenheit	
Pico de Gallo	Prep Line	40.00 Fahrenheit	
Shrimp	Prep Cooler - Bottom	37.00 Fahrenheit	
Beans	Walk in Cooler	41.00 Fahrenheit	
Chicken Tinga	Prep Cooler - Top	37.00 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 **8/15/2024**. 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:** Ruben Reyes  
Maanager

**Signed On:** August 01, 2024