

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 FA0200196 - ORANGE BOWL		Site Address 186 E SUNNYOAKS AV F, CAMPBELL, CA 95008	Inspection Date 02/03/2026
Program PR0301941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name GO GREEN FOOD CORP	Inspection Time 11:00 - 11:45
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By JOONTACK LEE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/27/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 02/03/2026

Cited On: 01/27/2026

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

This violation found not in compliance on 02/03/2026. See details below.

Cited On: 02/03/2026

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

Inspector Observations: Sliced cheese measured at 67 F and mayo cream sauce measured at 58 F on the cutting board at the sandwich preparation fridge. PIC stated the items were removed from temperature control less than 1 hour prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Items relocated to refrigerator to be cooled to and held at 41 F or below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
mayo based sauce	prep line	58.00 Fahrenheit	
sliced cheese	prep line	67.00 Fahrenheit	

Overall Comments:

Follow-up inspection to routine inspection conducted on 1/27/2026 by Helen Dinh.

All hand wash sinks fully stocked with soap and paper towels.

Grilled chicken and sauces time marked via TPHC.

Sliced cheese and mayo based sauce stored at room temperature without time markings.

TPHC procedures given to facility. Fill out and return to inspector for review and approval.

Continue to work on minor violations noted during the routine 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 **2/17/2026**. 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 FA0200196 - ORANGE BOWL	Site Address 186 E SUNNYOAKS AV F, CAMPBELL, CA 95008	Inspection Date 02/03/2026
Program PR0301941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GO GREEN FOOD CORP	Inspection Time 11:00 - 11:45

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: JOONTACK LEE
CEO
Signed On: February 03, 2026