

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 FA0200841 - ORANGE SQUARE	Site Address 20343 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 03/23/2026
Program PR0305169 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name OGBT CP3 LLC	Inspection Time 14:45 - 15:30
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By JUDY AND GRACE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/18/2026

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

Compliance of this violation has been verified on: 03/23/2026

Cited On: 03/18/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 03/23/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Pork	Hot holding steam table	150.00 Fahrenheit	
Cooked pork	Walk-in cooler	38.00 Fahrenheit	
Vegetable soup	Hot holding steam table	154.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Pork	Food prep unit insert	40.00 Fahrenheit	
Raw pork	Walk-in cooler	39.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 3/18/26.

Verified that major violations are still in compliance:

- Potentially hazardous foods measured at proper holding temperatures. See measured observations.
- Observed proper use of time as a public health control where items that are subject to time are properly time-marked with labels on each container.

The following minor violations were also observed to have been corrected and in compliance at time of inspection:

- Premise is cleaned and maintain free of debris accumulation.
- Handwash sinks are unobstructed and readily accessible.
- Proper thawing of frozen food.

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 **4/6/2026**. 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.

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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: Grace
Manager
Signed On: March 23, 2026