

# 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

|                                                                                  |  |                                                                |                                              |                                      |                                         |                                                                                                                                                    |  |                          |
|----------------------------------------------------------------------------------|--|----------------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------|
| <b>Facility</b><br>FA0251118 - WATER TOWER RESTAURANT                            |  | <b>Site Address</b><br>201 ORCHARD CITY DR, CAMPBELL, CA 95008 |                                              | <b>Inspection Date</b><br>06/26/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>70</b> </div> |  |                          |
| <b>Program</b><br>PR0364389 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                                | <b>Owner Name</b><br>LB RESTAURANT GROUP INC |                                      | <b>Inspection Time</b><br>10:50 - 13:45 |                                                                                                                                                    |  |                          |
| <b>Inspected By</b><br>PRINCESS LAGANA                                           |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                              | <b>Consent By</b><br>CHRISTIAN       |                                         |                                                                                                                                                    |  | <b>FSC</b> 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       |        |     |     | S   |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| K09                            | Proper cooling methods                                                      | X  |       |       |        |     |     | N   |
| K10                            | Proper cooking time & temperatures                                          | X  |       |       |        |     |     |     |
| K11                            | Proper reheating procedures for hot holding                                 |    | X     |       | 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                                                |    |       |       |        |     |     |     |
| K22                            | Sewage and wastewater properly disposed                                     |    |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      |    |       |       |        |     |     |     |

  

| 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                                 | X   |     |
| 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               |     |     |
| 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                                    | X   |     |
| 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

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

**Inspector Observations:** 1. At the cook line table, garlic with oil measured at 71F. PIC stated garlic with oil has been out for approximately 1 hour prior to measurement. Per PIC, garlic with oil is usually left in room temperature. No Time As A Public Health Control (TPHC) documents provided.

Follow-up By  
07/01/2025

[CA] Potentially Hazardous Food (PHFs) shall be cold held at 41F or below or hot held at 135F or above. Discussed TPHC with PIC. TPHC documents provided.

[SA]: Garlic with oil was time marked to be discarded at 2 pm, 4 hours after it was removed from temperature control.

2. At the dry storage room next to kitchen cook line, within the 3 door reach in cooler, multiple PHFs measured above 41F (see temperature log). Per PIC, items have been in the unit since last night. Ambient temperature of unit measured at 49F.

At the first floor bar area, at the 3 door bar bar cooler, milk containers measured between 51F - 52F. Per PIC, milk containers have been in the unit since last night. Ambient temperature of unit measured at 51F.

[CA] PHFs shall be cold held at 41F or below.

[COS] PHFs were voluntarily discarded by staff.

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

**Inspector Observations:** Specialist observed queso fundido (PHF) being reheated in the steam table; Specialist measured temperature between 119F- 152F. Per staff, the food was cooked the day before.

Follow-up By  
07/01/2025

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated rapidly to a minimum internal temperature of 165°F for 15 seconds. Warmer is not an approved equipment for reheating and is only to be used for hot holding.

[COS] Food was reheated to at least 165F at the stove top.

### Minor Violations

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

**Inspector Observations:** \*REPEAT VIOLATION\*

No proof of a valid food safety manager certification provided on site at the time of the inspection.

[CA] Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

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

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**Inspector Observations: 1. Main kitchen 3 compartment sink is dispensing 0.0 ppm chlorine; no active ware washing observed.**

**[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

**Note: technician arrived on site during inspection and adjusted the chlorine level sanitizer to 100 ppm.**

**2. Specialist observed 3 detergent containers connected to the dish machine in the bar upstairs; chlorine level sanitizer of 0.0 ppm was obtained. No active ware-washing observed.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM. Discontinue using dish machine until it is able to dispense at least 50 ppm chlorine. Use 3 compartment sink for ware washing (wash, rinse and sanitize for 100 ppm for 30 seconds).**

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

**Inspector Observations: Multiple dry food items stored in containers without lids at the dry storage area.**

**[CA] ]: Food shall be transferred or stored in food grade containers and covered with a fitted lid.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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. Non food grade plastic bag is being used to line the rice container in the steam table.**

Follow-up By  
07/01/2025

**[CA] Provide/use food grade plastic bags for food to prevent contamination.**

**[COS]: plastic bag was discarded.**

**2. Specialist observed an unapproved food dehydrator (Septree) stored on the counter top in the bar up stairs; equipment was not in use. Per staff, the equipment is used to make dry fruits. No NSF certification observed.**

**[CA] Cease and desist from using unapproved equipment.**

**Facility is to obtain plan check review and approval prior to installing or using new equipment.**

**Plan Check - 408-918-3400**

**3. At the dry storage area next to kitchen cook line, 3 door reach in's ambient temperature measured at 49F. At the first floor bar area, 3 door bar cooler's ambient temperature measured at 51F.**

**Note: Units were used to store PHFs.**

**[CA]: Equipment shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of units until it is able to properly cold hold PHFs. Assess/repair/adjust unit as needed. PIC called technician to assess units.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Multiple food utensils stored in containers of stagnant water in room temperature.**

**[CA] Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Observed black organic growth on back wall of 3 compartment sink.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

## Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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## Measured Observations

| Item                | Location                              | Measurement       | Comments                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|---------------------|---------------------------------------|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| watermelon          | walk in cooler                        | 41.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| raw chicken         | 2 door under counter                  | 40.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| rice                | prep table                            | 95.00 Fahrenheit  | active cooling began less than 1 hour prior to measurement                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| ceviche             | 3 door reach in                       | 39.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| queso fundido       | warmer 2                              | 152.00 Fahrenheit |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| raw beef            | drawer cooler                         | 39.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| chicken             | 3 door reach in                       | 36.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| cut tomatoes        | prep line cooler 1                    | 39.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| chlorine sanitizer  | dish machine at bar                   | 50.00 PPM         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| cut tomatoes        | 3 door reach in 2 at dry storage area | 49.00 Fahrenheit  | -cut tomatoes: 49 - 51F<br>-cooked quinoa: 52F<br>-salsa: 48F<br>-soup: 50F<br>-shrimp soup: 49F<br>-goat cheese: 48F<br>-cooked artichoke: 48F<br>-roasted garlic: 50F<br>-chorizo: 50 F<br>-cooked mushroom: 49F<br>-Becchamel: 48F - 65F<br>-chili beans: 51F<br>-peanut sauce (cooked): 51F<br>-peanut butter (cooked): 56F<br>-roasted sauce: 49F<br>-gordozola: 59F<br>-beef gravy: 50F<br>-garlic soup: 50F<br>-tomato sauce: 50F<br>-coconut milk: 48F<br>-cheese: 50F<br>-sour cream: 50F<br>-cooked beets: 49F<br>-cut tomatoes: 49 F |
| mushroom `          | drawer cooler                         | 40.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| Dish machine        | Bar upstairs                          | 0.00 PPM          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| Hot water           | Main kitchen 3 comp                   | 136.00 Fahrenheit |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| jambalaya soup      | prep line cooler 2                    | 41.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| cut tomatoes        | prep line cooler 3                    | 40.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| macaroni            | prep line cooler 3                    | 41.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| chili beans         | stove top                             | 200.00 Fahrenheit | final cooking temperature                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| tomato soup         | warmer 1                              | 156.00 Fahrenheit |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| chicken             | prep line cooler 1                    | 41.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| macaroni pasta      | 3 door reach in                       | 39.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| queso fundido       | Steam table                           | 120.00 Fahrenheit | between 120F - 152F                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| Water temperature   | Upstairs bar                          | 100.00 Fahrenheit |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| ambient temperature | bar cooler 1                          | 38.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| Hot water           | Hand sink                             | 128.00 Fahrenheit |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| Dish machine        | Main kitchen                          | 100.00 PPM        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| raw shrimp          | prep line cooler 2                    | 38.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| pasta               | prep line cooler 2                    | 41.00 Fahrenheit  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| Rice                | Steam table                           | 156.00 Fahrenheit |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |

## Overall Comments:

***A follow up inspection will be conducted by 07/01/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.***

### ***Note:***

***Facility cools down multiple items such as rice, pasta, chili bean sauce, salsa, etc. Facility permit to be upgraded to FP14. Per PIC, there are 4 full time employees and 6 part time employees.***

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*discussed proper cooling with PIC.*

*Joint inspection conducted by Princess Lagana and Jennie Penaloza. (edited on site with PIC)*

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 **7/10/2025**. 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 |



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**Received By:** Christian Hafner  
Manager  
**Signed On:** June 26, 2025