

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 FA0200156 - LA BENEDICION		Site Address 1712 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 01/07/2026		Placard Color & Score YELLOW 58		
Program PR0301393 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name EDILSON FIGUERO		Inspection Time 13:25 - 15:25			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By EDILSON				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				N
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				N
K06	Adequate handwash facilities supplied, accessible		X					N
K07	Proper hot and cold holding temperatures		X					N
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						N
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						
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	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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	X	
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		

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

Comments and Observations

Major Violations

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

Inspector Observations: *The only hand wash station did not have single use towels and hand soap.*

[CA]: *Hand wash stations shall be equipped with hand soap and single use towels stored in an approved and permanently installed dispensers at all times.*

[SA]: *Pump hand soap provided at hand sink. Single use towels provided in the dispenser.*

Follow-up By 01/16/2026

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

Inspector Observations: *1. At the cook line, beef soup measured at 119F and mashed potatoes measured at 89F. Both dishes were cooked and left out approximately 1 hour prior to measurement per Cook.*

2. In the hot box, par cooked ham and cheese bread measured at 89F and placed in the unit approximately 10 minutes prior to measurement per PIC.

3. Leche flan in display case measured at 51F. Flan placed in unit 2 days prior to measurement.

[CA]: *Potentially Hazardous Food shall be hot held at 135F or above at all times.*

[COS]: *Beef soup reheated to at least 165F. Bread removed from the hot box and cooked in the oven. Flan voluntarily discarded via trash.*

[SA]: *Mashed potatoes time marked to be discarded on the 4th hour after it was removed from temperature control.*

note: ham and cheese cooked in the oven for this last time and further use of oven is not permitted.

Follow-up By 01/16/2026

Minor Violations

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

Inspector Observations: *No food safety manager certificate provided.*

[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.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee washed hands at prep sink.*

[CA]: *Employees shall wash hands at designated hand sink stations.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: **REPEAR VIOLATION**

Raw food items stored on shelving above ready to eat food in both walk in coolers.

[CA]: *Properly store raw food items beneath and separate from ready to eat food.*

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

Inspector Observations: **REPEAT VIOLATION**

Multiple open bags of food in the dry storage area.

[CA]: *All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations: Heavy accumulation of grease on the baffle filters of ventilation hood and on floor next to deep fryer.

[CA]: Routinely clean non food contact surfaces and routinely clean the areas underneath and behind equipment and in hard-to-reach to prevent the accumulation of dirt, dust, grease, and debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: No testing method for Chlorine sanitizer.

[CA]: Provide a testing method (ie Chlorine test strips) for measuring sanitizer level.

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. Display case's ambient temperature measured at 50F.

[CA]: All cooling units shall be able to cold hold Potentially Hazardous Food at 41F or below.

Follow-up By
01/16/2026

2. Handle-less scoops are used for scooping rice and ice.

[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.

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: Unused and nonfunctional equipment stored at the back of facility.

[CA]: Remove unused and nonfunctional equipment.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: No probe thermometer provided for measuring internal temperature of food.

[CA]: Provide a probe thermometer for measuring internal temperature of food.

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: Hand sink was not draining in the beginning of inspection.

[CA]: Hand sink's plumbing system shall be operable at all times.

[COS]: Owner repaired hand sink's plumbing system and observed to be properly draining.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility is using ovens for cooking bread such as ham and cheese bread. Oven not under any type of ventilation hood. Oven not approved for use.

[CA]: CEASE AND DESIST USE OF OVEN. Remove oven from premises OR obtain approval from DEH Plan Check for use.

A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Follow-up By
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K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility is operating with an expired health permit.

[CA]: Facility shall not operate without a valid health permit.

[COS]: Permit was paid during inspection. Proof of payment provided. Receipt#: 3913296578

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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

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Measured Observations

Item	Location	Measurement	Comments
pork	prep line cooler	40.00 Fahrenheit	
sausage	prep line cooler	41.00 Fahrenheit	
hotdog	walk in cooler	41.00 Fahrenheit	
lechon	walk in cooler 2	40.00 Fahrenheit	
beef	stove top	148.00 Fahrenheit	
milk	bar cooler	38.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
beef empanada	walk in cooler	40.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
pork	stove top	144.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
rice	rice cooker	144.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 01/09/2026 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: food handlers only started working 1 week prior to inspection per Manager. Discussed that 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.

Anabelle G. assisted with Spanish translation with Owner and Manager at the time of 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 1/21/2026. 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.

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: Edilson Figueredo
Owner
Signed On: January 07, 2026