

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 FA0200199 - LUNA MEXICAN KITCHEN		Site Address 1875 S BASCOM AV 570, CAMPBELL, CA 95008		Inspection Date 03/24/2026		Placard Color & Score GREEN 70		
Program PR0300104 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LUNA MEXICAN KITCHEN, LL		Inspection Time 11:30 - 14:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CHRIS				FSC Victor Cruz 09/04/2030

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		X			S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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				S
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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		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		X
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		
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: MAJOR:

1. Within the hotbox next to tortilla chips at cook line, ribs measured between 124F - 132F and grilled onion measured at 58F. Chef stated food items were placed in the unit approximately less than 30 minutes prior to measurement.
2. Next to flat top grill grilled pepper measured at 82F, item placed out approximately 10 minutes prior to measurement per Chef.
3. In the indoor bar cooler (left side), liquid egg in carton measured at 45F. Chef does not know how long liquid egg has been in the unit. Unit observed propped open. Ambient temp measured between 45F - 50F.

MINOR:

4. In the walk in cooler, several food items such as frijoles, salsa, and pico de gallo measured at 46F, 46F, 45F respectively. Ambient temperature of unit measured at 45F - 47F. Chef mentioned it's due to constant opening and closing during rush hour.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above.

[COS]:

1. ribs and grilled onion reheated to at least 165F.
2. grilled pepper reheated to at least 165F to be hot held at 135F on flat top grill.
3. Liquid egg voluntarily discarded via trash.

[SA]:

4. Walk in cooler thermostat adjusted and observed to have cooled down to 39F.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: In the indoor bar area, hand sink (right side) did not have soap in the dispenser. Bar was closed at the time of inspection.

[CA]: All hand sinks shall be provided with hand soap within the dispenser.

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: 1. At the indoor and outdoor bars, under counter dish machines were dispensing 0 ppm of Chlorine sanitizer. No active ware washing observed. Indoor dish machine was connected to an empty Chlorine bottle.

[CA]: Mechanical dish machine shall be able to dispense 50 ppm of Chlorine sanitizer at all times.

Assess/repair/adjust units as needed. Discontinue use of units until it is properly functioning.

[SA]: Kitchen dish machines available. Technician was called during inspection.

2. *REPEAT VIOLATION* Washed and wet containers stacked on top of each other near ware-wash area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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

Inspector Observations: Maximum water temperature at 3 comp sink at ware-wash area measured at 115F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Several small flies observed at both indoor and outdoor bars.

[CA]: Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.

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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. Walk in cooler's ambient temperature measured between 45F - 47F. Chef mentioned it's due to constant opening and closing during rush hour.

2. Bar cooler at indoor bar's ambient temperature measured between 45F - 50F. Right side door observed propped open and in disrepair.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times.

[COS]: 1. Walk in cooler's ambient temperature was adjusted to 39F.

[SA]: Other bar coolers can be used.

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: *REPEAT VIOLATION*

1. At the steam table on the right side of cookline near the masa station, scoop handles observed in direct contact with food.

[CA]: Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).

2. Knife stored in crevice between prep line coolers at cook line.

[CA]: Discontinue storage of knife in between storage.

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: Leak observed underneath 3 comp sink at ware-wash area.

[CA]: Remove leak and maintain plumbing in good condition.

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

Inspector Observations: 1. Under the 3 comp sink, FRP wall in poor repair and has a large gap.

2. Near the Type 2 hood, one ceiling panel was missing.

[CA]: Floors, walls, and ceilings shall maintained in good condition. Repair noted areas.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1. New tortilla machine installed under Type 2 hood. Manager stated unit was installed no more than 6 months ago.

[CA]: Provide proof of submission to DEH Plan Check for the equipment OR remove equipment and re-install previously approved equipment under Type 2 hood. 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.

2. Final inspection for SR0879469 has not been completed.

[CA]: Obtain final inspection for SR0879469 from DEH Plan Check.

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

(408) 918-3400

Follow-up By
04/24/2026

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
milk	under counter cooler	39.00 Fahrenheit	
pooled egg	prep line cooler 2	41.00 Fahrenheit	
raw beef	drawer cooler	38.00 Fahrenheit	
Quat sanitizer	3 comp sink at ware wash area	200.00 PPM	
chlorine	dish machine at service station	50.00 PPM	
salsa verde	prep table	143.00 Fahrenheit	active cooling
pico de gallo	prep line cooler 3	41.00 Fahrenheit	
beans	warmer	143.00 Fahrenheit	
whipped cream	prpe line cooler 5	40.00 Fahrenheit	
salsa	prep line cooler 1	40.00 Fahrenheit	
sausage	drawer cooler	41.00 Fahrenheit	
water	3 comp sink outdoor bar	120.00 Fahrenheit	
chicken	stove top	152.00 Fahrenheit	
ambient temp	walk in cooler rear	39.00 Fahrenheit	
water	prep sink 1 and 2	120.00 Fahrenheit	
rice	steam table 2	147.00 Fahrenheit	
shrimp	prep line cooler 5	37.00 Fahrenheit	
cut tomatoes	prep line cooler 4	40.00 Fahrenheit	
chile relleno	prep line cooler 3	40.00 Fahrenheit	
water	3 comp sink indoor bar	120.00 Fahrenheit	
salmon	pan	182.00 Fahrenheit	final cooking temp
chicken broth	walk in cooler inside	41.00 Fahrenheit	
chlorine	dish machine at kitchen	100.00 PPM	
aioli	prep line cooler 2	41.00 Fahrenheit	
chicken	hot box 1	145.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
beans	hot box 2	151.00 Fahrenheit	
pico de gallo	prep line cooler 1	40.00 Fahrenheit	
water	hand sink cookline	100.00 Fahrenheit	
ambient temp	bar cooler indoor	39.00 Fahrenheit	
sour cream	under counter cooler	40.00 Fahrenheit	
liquid egg	bar cooler outdoor	38.00 Fahrenheit	
chicken	steam table 2	151.00 Fahrenheit	
salsa verde	hot box 1	147.00 Fahrenheit	
red salsa	steam table 1	140.00 Fahrenheit	
chorizo	stove top	162.00 Fahrenheit	
chicken	hot box 2	148.00 Fahrenheit	
shrimp	under counter	38.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 04/24/2026 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 \$282/hr, minimum of one hour

note: Facility has plans of conducting a remodel at back the ware wash area in which all sinks will be replaced. Contact DEH Plan Check prior to making any changes.

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 **4/7/2026**. 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: Adam Jimenez
Bar Manager

Signed On: March 24, 2026