

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 FA0206526 - ORANGE SUNRISE #2	Site Address 1597 MERIDIAN AV, SAN JOSE, CA 95125	Inspection Date 12/26/2024
Program PR0304021 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JESUS VALDOVINOS	Inspection Time 12:00 - 12:30
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By ANGELICA (PIC)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/23/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 12/26/2024

Cited On: 12/23/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 12/26/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cooked pulled chicken/pork	3 door cold top	41.00 Fahrenheit	
hot water	warewash (big & small)	108.00 Fahrenheit	
warm water	handsink (front 2x, prep & RR)	100.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, found no food adulterated in refrigeration unit and found no sewage back up a big warewash sink.

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 **1/9/2025**. 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

Received By: Angelica Valdovinos
Employee

Signed On: December 26, 2024