

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 FA0260656 - AQUI CAL MEX		Site Address 201 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 03/03/2026		Placard Color & Score GREEN 80		
Program PR0382061 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name OM INC		Inspection Time 13:05 - 15:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By YEIMI				FSC Alexia Huizar 03/20/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible		X		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						S
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				
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	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		
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

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

Inspector Observations: *The only hand sink at the back prep area did not have single use towels in the dispenser.*

[CA]: *All hand sink stations shall be provided with single use towels in the dispenser.*

[COS]: *Chef provided single use towels in the dispenser.*

Minor Violations

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: **REPEAT VIOLATION**

Washed and wet equipment stacked on top of each other.

[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: *Water temperature at bar 3 comp sink measured between 103F - 111F.*

[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.*

Water temperature at women's restroom hand sink measured at 67F.

[CA]: *Provide at least 100F of warm water at all hand sinks.*

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

Inspector Observations: *Open bags of food stored at upstairs storage area. Storage area does not have proper floor and ceiling finishes.*

[CA]: *-Discontinue storing open bags of food at upstairs storage area. Only 100% pre-packaged food from its original sealed container shall be allowed.*

-All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

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: *At the 2 door under counter cooler at cook line, gaskets of right door observed in poor repair.*

[CA]: *Repair/replace gaskets and maintain in good condition.*

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**

At the cook line, above the hot box, utensils observed stored in stagnant water.

[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.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
green salsa	prep line cooler 1	41.00 Fahrenheit	
Quat sanitizer	bar 3 comp sink	200.00 PPM	
pico	2 door under counter cooler	40.00 Fahrenheit	
raw salmon	drawer cooler	38.00 Fahrenheit	IR
rice	steam table	145.00 Fahrenheit	
water	cook line hand sink	100.00 Fahrenheit	
cream	1 door under counter cooler	38.00 Fahrenheit	
utensil storage	flat top grill	159.00 Fahrenheit	
pico	prep line cooler 2	40.00 Fahrenheit	
zucchini	stove shelf	156.00 Fahrenheit	
salmon	stove shelf	136.00 Fahrenheit	
pico	ice bath 2	439.00 Fahrenheit	
ambient temp	1 door reach in	40.00 Fahrenheit	
salmon	microwave	145.00 Fahrenheit	145F - 178F; final cooking temp
water	1 comp prep sink	121.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
ambient temp	bar cooler 2	40.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
pinto beans	walk in cooler	38.00 Fahrenheit	
enchilada	prep line cooler 3	40.00 Fahrenheit	
frijoles	steam table bar	143.00 Fahrenheit	
chicken taquito	prpe line cooler 4	39.00 Fahrenheit	
water	3 comp sink	123.00 Fahrenheit	
Quat sanitizer	sanitizer bucket cook line	200.00 PPM	
pico	1 door under counter cooler	40.00 Fahrenheit	
shrimp	stove shelf	141.00 Fahrenheit	
ambient temp	bar cooler 1	37.00 Fahrenheit	
chicken	steam table	151.00 Fahrenheit	
rice	walk in cooler	40.00 Fahrenheit	
frijoles	hot box	149.00 Fahrenheit	
enchilada	prep line cooler 4	40.00 Fahrenheit	
pico	ice bath 1	39.00 Fahrenheit	
pico	ice bath 3	40.00 Fahrenheit	
pork	prep line cooler 2	41.00 Fahrenheit	
corn	prep line cooler 3	40.00 Fahrenheit	
pico de gallo	prep line cooler 1	40.00 Fahrenheit	
salmon	hot box	156.00 Fahrenheit	
green salsa	ice bath	40.00 Fahrenheit	
rice	rice cooker	184.00 Fahrenheit	
mashed potatoes	walk in cooler	44.00 Fahrenheit	active cooling started 2.5 hours prior to measurement
chicken	drawer cooler	38.00 Fahrenheit	

Overall Comments:

Discussed the following:

-proper thawing of Reduced Oxygen Packaged raw fish

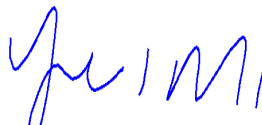
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/17/2026**. 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: Yeimi Diaz
Manager
Signed On: March 03, 2026