

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 08/13/2026
Program PR0382061 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name OM INC	Inspection Time 12:45 - 13:45
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By CHEF DIANA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the prep line cooler top well, bottled aioli measured at 44F- 45F and placed in the unit (taken from walk in cooler) approximately 1 hour prior to measurement.*

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below at all times.*

[SA]: *Bottled aioli relocated to prep line reach in to cool down. Discussed ice bath for sufficient cold holding storage when placed at top well.*

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: *Washed and wet metal containers stacked on top of each other.*

[CA]: *Food contact surfaces shall be air dried prior to stacking.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	dish machine	50.00 PPM	
pico/salsa fresca	walk in cooler	41.00 Fahrenheit	
salmon	drawer cooler	41.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at back prep area	200.00 PPM	
pico/salsa fresca	ice bath at serlf service salsa bar	41.00 Fahrenheit	
pico/salsa fresca	walk in cooler	48.00 Fahrenheit	cooling began approximately 1 hour prior
raw salmon	walk in cooler	40.00 Fahrenheit	
water	hand sink kitchen	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
habanero	walk in cooler	40.00 Fahrenheit	
pico/salsa fresca	under counter cooler	37.00 Fahrenheit	
salmon	microwave	207.00 Fahrenheit	final cooking temp
pico/salsa fresca	prep line cooler	39.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
salmon	hot box	163.00 Fahrenheit	

Overall Comments:

Joint inspection conducted with Colin C.

In conjunction with CO0160544

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 **8/27/2026**. 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: August 13, 2026