

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 FA0200264 - LUCY'S MEXICAN GRILL		Site Address 2325 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 09/10/2026		Placard Color & Score YELLOW 67		
Program PR0307687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LUCY'S MEXICAN GRILL COF		Inspection Time 10:30 - 14:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ALEXANDER				FSC Ruben Reyes 06/25/2027

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						
K07	Proper hot and cold holding temperatures		X					S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X					N
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						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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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	X	
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

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

Inspector Observations: -Measured ingredients at the front prep line cooler by the cashier at the following temperatures:

Follow-up By
09/14/2026

1. pico de gallo 50F
2. sliced tomatoes 53F
3. sauces containing dairy 51F

**PIC stated PHFs were placed in the unit approximately 2 hours prior to measurement.
Ambient temperature of unit measured at 53F.**

-Measured ingredients in the walk-in fridge at the following temperatures:

1. pork 47F
2. salsa verde 46F
3. meat 46F

PIC stated they were constantly opening the fridge during rush hour. Ambient temperature of unit measured approximately 41F - 45F.

[CA] Potentially hazardous foods shall be kept at 41F and below or at 135F and above.

[SA]

1. PHFs in the prep line cooler placed in walk-in to reach 41F and PHFs were placed in ice bath in the unit.
2. PIC lowered walk-in fridge temperature to 38F.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: 1. In the walk-in fridge, rice and carnitas cooked and cooled down last night measured at 50F and 49F respectively.
2. On the floor by the walk-in fridge, adobo in large pot measured 119-122F, started cooling down from 135F approximately 1 hour ago.**

Follow-up By
09/14/2026

[CA] Potentially hazardous foods shall be rapidly cooled from 135F to 70F within 2 hours, and from 70F to 41F within 4 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS]

1. PIC VC&D rice and carnitas from the walk-in fridge.
2. PIC reheated adobo to 173F to restart cooling process.

Minor Violations

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

Inspector Observations: Large fly observed in the kitchen. No direct contamination observed.

[CA]: Facility shall be maintained vermin free. Remove fly in a safe and legal matter. Maintain food and food contact surfaces clean and free of contamination.

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: In the walk-in fridge, observed raw chicken stored above raw beef.

[CA] Food items shall be stored according to their cooking temperatures. Raw chicken shall be stored beneath raw beef because chicken is cooked at 165F, while beef is cooked at 145F.

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

Inspector Observations: By the walk-in fridge, observed adobo in a large pot stored on cardboard on the floor.

[CA] Food shall be stored at least 6 inches above the floor on approved shelving.

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: At the warewashing sink, no testing method were available for testing sanitizer level.

[CA] Testing method (ie. test strips) shall be made available to ensure chlorine sanitizer measures at 100ppm or quaternary ammonium at 200ppm.

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 prep line cooler by the cashier, ambient temperature measured 53F.

Follow-up By
09/14/2026

[CA] Ensure all cold holding units maintain a temperature of 41F and below. Assess/repair/adjust unit as needed.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Facility's HVAC system is not properly functioning.

[CA]: All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee.

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

Inspector Observations: At the prep line cooler by the cashier, no thermometer was observed.

[CA] A thermometer shall be provided and correctly located in each hot and cold unit containing potentially hazardous foods.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Front entry door propped open throughout inspection.

[CA]: Facility shall be fully enclosed.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
chicken	prep line cooler	49.00 Fahrenheit	cooling
caritas	flat top grill	181.00 Fahrenheit	
rice	steam table	166.00 Fahrenheit	
bleach sanitizer	sanitizer bucket	150.00 PPM	
beans	steam table	157.00 Fahrenheit	
chicken	flat top grill	145.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
al pastor	vertical broiler	122.00 Fahrenheit	Per PIC, meat is cooked on flat top once shaved off.

Overall Comments:

Joint inspection with Natalie H. Inspection report written by Natalie H.

PIC stated al pastor on vertical broiler is discarded no more than 4 hours after cooking starts.

A follow up inspection will be conducted on 09/14/26 to verify compliance on major violations. First follow up inspection is at no charge. Subsequent inspections shall be charged at \$282.00/hour, minimum one hour.

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 **9/24/2026**. 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: Alexander Mejia
Cashier
Signed On: September 10, 2026