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	Site Address	Inspection Date
FA0211886 - ORANGE SQUARE	2605 HOMESTEAD RD, SANTA CLARA, CA 95051	10/29/2026
Program	**Owner Name**	**Inspection Time**
PR0305971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	OGBT GROUP	17:00 - 18:45
Inspected By	**Inspection Type**	**Consent By**
LAWRENCE DODSON	LIMITED INSPECTION	GRACE GUO

Placard Color & Score
YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Cooked eggs, tofu, par-fried chicken and boba measured <135F,>41F,>4hrs. [CA] [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Per PIC, PHF was held >4 hrs and was voluntarily condemned and destroyed due to temperature abuse.

Follow-up By 11/01/2026

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Braised pork found re-heating in steam table.
[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

Rapidly heat PHFat range or microwave to 165F prior to putting the PHF into the steam table.

Follow-up By 11/01/2026

K14 - 8 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: Major violation: Employee observed wiping down a clean bowl used for food preparation with soiled wiping towel.[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

Minor violation: Food contact surfaces (cutting boards/ prep table) are not cleaned at least every 4 hours. [CA] In use preparation surfaces shall be cleaned at least every 4 hours or as required.

Follow-up By 11/01/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Follow-up By 11/01/2026

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee does not wash hands prior to putting on gloves to prepare food.
[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen chicken found thawing in still water at food preparation sink.
[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0211886 - ORANGE SQUARE	2605 HOMESTEAD RD, SANTA CLARA, CA 95051	10/29/2026
Program	**Owner Name**	**Inspection Time**
PR0305971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	OGBT GROUP	17:00 - 18:45

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

Inspector Observations: Boxed food found stored directly on the floor of the walk-in refrigerator.
[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Ambient temperature of preparation refrigerator measured at 55F
[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Do not use this refrigerator until it is repaired/replaced.

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: Cloth towels found in direct contact with food.[CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.

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

Inspector Observations: Thermometers are not available in all working refrigerators.
[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Several wet/used wiping towels found stored on preparation table.
[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Unused equipment found stored in facility.
[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Remove unused equipment. Contact Environmental Health Plan Check at (408)918-3400 prior to adding new equpment (refrigerator, cooking equipment).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	3 compartment sink	121.00 Fahrenheit	
braised pork	steam table	29.00 Fahrenheit	
preparation refrigerator	cook line	55.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
broccoli	preparation refrigerator	40.00 Fahrenheit	
par-fried chicken	preparation table	65.00 Fahrenheit	
sanitizer concentration	mechanical dishwasher	50.00 PPM	
sausages	preparation table	65.00 Fahrenheit	
cooked vegetables	preparation table	67.00 Fahrenheit	
boba	service line	77.00 Fahrenheit	vcd
walk-in refrigerator	storage	37.00 Fahrenheit	
cooked eggs	preparation refrigerator	53.00 Fahrenheit	
cooked rice	rice cooker	137.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0211886 - ORANGE SQUARE	2605 HOMESTEAD RD, SANTA CLARA, CA 95051	10/29/2026
Program	**Owner Name**	**Inspection Time**
PR0305971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	OGBT GROUP	17:00 - 18:45

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 **11/12/2026**.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: Grace Guo
PIC

Signed On: October 29, 2026