

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 FA0262541 - LATIN ASIAN FUSION		Site Address 1402 N CAMDEN AV, CAMPBELL, CA 95008		Inspection Date 01/21/2025		Placard Color & Score YELLOW 70		
Program PR0385534 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAMUEL & LUCAS FOOD TRI		Inspection Time 11:40 - 13:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By RODDY				FSC Lei Wang 11/12/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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				
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			
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				S
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		
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	X	
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	X	
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: *In the employee restroom, the soap dispenser at the only handwash sink was empty. [CA] Handwash sink shall be supplied with soap and paper towels at all times. [COS] Employee restocked soap dispenser during inspection.*

Follow-up By
01/23/2025

In the kitchen, observed utensils stored inside the only handwash sink. [CA] Handwash sink shall be unobstructed and accessible at all times. [COS] Employee moved utensils away from the handwash sink.

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

Inspector Observations: *In the walk-in cooler, found full deep container of rice covered tightly with plastic wrapping. Rice measured at 49F. Per PIC, rice was prepared a few days prior and was not recently taken out of refrigeration. All other food items in the walk-in cooler measured at 41F or below. [CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135F to 70F within two hours, then 70F to 41F within four hours. Approved cooling methods include 1) placing food in shallow, uncovered pans, 2) separating the food into smaller portions, 3) using rapid cooling equipment, 4) using containers that facilitate heat transfer (ex. stainless steel), 5) adding ice as an ingredient, 6) using ice paddles, 7) inserting appropriately designed containers in an ice bath and stirring frequently, or 8) in accordance with a HACCP plan. [COS] Employee voluntarily discarded rice. See VC&D form.*

Follow-up By
01/23/2025

Minor Violations

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

Inspector Observations: *Observed employee handling warewashing equipment, taking off and donning new gloves without washing hands. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [SA] Employee was instructed to wash hands before donning new gloves.*

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: *Measured chlorine in the warewashing machine at 25 ppm. [CA] The chlorine concentration in warewashing machine shall measure at 50 ppm during active warewashing.*

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

Inspector Observations: *Observed opened and uncovered bulk food containers (dry ingredients). [CA] Once opened, bulk foods shall be transferred to approved NSF containers with tight fitting lids.*

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: *Observed shelves in the food preparation area are lined with aluminum foil. [CA] Storage shelves shall be approved and easily cleanable.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed leaking from the wash basin in the 3-compartment sink. Leak appears to have been previously sealed. [CA] Repair leak and maintain plumbing equipment in good repair.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: *Observed the use of three upright refrigeration units to store open foods within the office/hallway to the restroom. [CA] In rooms where nonprepackaged food is handled, floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw meat	freezer	5.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
salsa	walk-in cooler	41.00 Fahrenheit	
raw chicken	3-door under counter refrigeration	41.00 Fahrenheit	
cooked chicken	2-door upright refrigeration	38.00 Fahrenheit	
sanitizer	3-compartment sink	400.00 PPM	
water	preparation sink	120.00 Fahrenheit	
rice	walk-in cooler	49.00 Fahrenheit	VC&D
water	3-compartment sink	120.00 Fahrenheit	
cooked pork belly	cook line	170.00 Fahrenheit	final cooking temperature
cooked beef	cook line	155.00 Fahrenheit	final cooking temperature

Overall Comments:

A follow-up inspection will be conducted on 1/23/2025. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code Section B11-55.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 2/4/2025. 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:

Signed On: January 21, 2025

Comment: PIC refused to sign.