

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 FA0251118 - WATER TOWER RESTAURANT	Site Address 201 ORCHARD CITY DR, CAMPBELL, CA 95008	Inspection Date 06/24/2026
Program PR0364389 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LB RESTAURANT GROUP INC	Inspection Time 13:30 - 15:00
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By JEFF

Placard Color & Score

RED
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: 1. Within the prep line cooler, buttermilk used for chicken bites measured at 53F; taken from refrigerator then placed into the unit approximately 30 minutes prior to measurement per Chef. Chef stated it may have been left out briefly.

2. In ice bath, blue cheese used for chicken bites measured at 60F; taken from refrigerator then placed in ice bath approximately 30 minutes prior to measurement per employee. Insufficient ice and water observed.

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

[COS]: 1. Buttermilk voluntarily discarded by Chef.

2. Sufficient ice and water added in the ice bath. Blue cheese relocated to a refrigerator to cool down.

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*

Employee who handled raw chicken used soiled wiping cloth (not stored in sanitizer bucket) to wipe contaminated gloved hands and used the same wiping cloth to wipe the top of the 2 door under counter cooler (where food prep takes place).

[CA]: Food contact surfaces shall be maintained free of contamination at all times.

[COS]: Top of 2 door under counter cooler was sanitized with 100 ppm of Chlorine sanitizer.

MINOR

Sanitizer dispenser at 3 comp sink was dispensing below 200 ppm of Quat sanitizer. No active ware-washing at the time of inspection.

[CA]: Sanitizer dispenser shall be able to dispense 200 ppm of Quat sanitizer at all times.

[COS]: Technician came during inspection and adjusted dispenser. Observed 200 ppm of Quat sanitizer by the end of inspection.

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

Inspector Observations: 1. *MAJOR* Observed 2 live adult and 1 dead nymph cockroaches underneath 3 comp sink.

Pest control report from Ecolab for service on 06/12/26 was provided. Chef stated pest control service occurs monthly.

MINOR Flies observed at cook line and bar area. No direct contamination observed.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anajani S.

4. Notification: The person in charge during inspection, Jeff, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

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1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

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: 1. Employee handled raw chicken, removed gloves, then attempted to donn on new gloves without properly washing hands prior.

2. Employee washed hands at the prep sink.

[CA]: Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.

[COS]: 1. Specialist intervened and instructed employee to properly wash hands at hand sink.

[SA]: 2. Informed manager that all employees shall wash hands at designated hand sink. Prep sink is only used for food.

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 3 door reach in cooler, raw beef was stored on shelving below raw chicken.

[CA]: Properly store food items according to their cooking temperatures and ensure cooked food are stored above raw food.

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

Inspector Observations: Sanitizer bucket at cook line measured below 200 ppm of Quat sanitizer.

Wiping cloth being stored on work surfaces without being placed back in sanitizer bucket.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed.

[COS]: Sanitizer bucket was replaced with 100 ppm of Chlorine sanitizer.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw chicken bites	2 door under counter cooler	40.00 Fahrenheit	
water	3 comp sink kitchen	120.00 Fahrenheit	
chicken bites	deep fryer	179.00 Fahrenheit	179F - 201F; final cooking temp
water	prep sink 1 comp	120.00 Fahrenheit	
raw chicken	3 door reach in	39.00 Fahrenheit	IR
water	hand sink	100.00 Fahrenheit	
raw smash beef burger	drawer cooler	38.00 Fahrenheit	
chlorine sanitizer	under counter dish machine bar area	50.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
hummus	prep line cooler 3	40.00 Fahrenheit	
garbanzo beans	prep line cooler 3	40.00 Fahrenheit	
smashburger	flat top grill	160.00 Fahrenheit	final cooking temp
grilled onion	prep line cooler 2	38.00 Fahrenheit	
pico de gallo	prep line cooler 1	41.00 Fahrenheit	
cooked beef	2 door under counter cooler	41.00 Fahrenheit	
cheese	prep line cooler 1	41.00 Fahrenheit	
cherry tomatoes	prep line cooler 3	39.00 Fahrenheit	
raw beef	3 door reach in	40.00 Fahrenheit	IR

Overall Comments:

In conjunction with CO0160047.

Facility is ordered closed due to evidence of live vermin (cockroach) activity.

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Facility is to immediately cease and desist all operations.

- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

- Facility shall remain closed until vermin is completely abated and authorization is provided by this Division.

Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all live vermin activities in the facility.

- Clean and sanitize the affected area(s) and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.

- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)

- Eliminate food and water sources inside and outside the facility.

- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).

- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

- Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.

-Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408)918-3400 or email at DEHWEB@deh.sccgov.org to schedule a follow up inspection.

- 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 red placard. Failure to comply may result in enforcement actions 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.

**** A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective.**

Report updated and sent via email.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/8/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Milad Shaeghi
Owner

Signed On: June 24, 2026