

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 04/14/2026		Placard Color & Score GREEN 85		
Program PR0364389 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LB RESTAURANT GROUP INC		Inspection Time 11:45 - 13:25			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CHRISTIAN				FSC Jeffrey Worrell 06/28/2030

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						
K06	Adequate handwash facilities supplied, accessible							N
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
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				
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		
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		
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0251118 - WATER TOWER RESTAURANT		Site Address 201 ORCHARD CITY DR, CAMPBELL, CA 95008	Inspection Date 04/14/2026
Program PR0364389 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LB RESTAURANT GROUP INC	Inspection Time 11:45 - 13:25
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: *At the cook line, mayonnaise on prep table measured at 63F. Chef stated it was placed out approximately 1 hour prior to measurement.*

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

[SA]: *Mayonnaise placed in ice bath to cool down.*

Minor Violations

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: *1. At the downstairs bar, observed accumulation of residue on the interior surface of beverage nozzle.*

[CA]: *Remove, clean, and sanitize nozzles. Nozzles should be maintained clean regularly to prevent the accumulation of residues.*

2. Washed and wet containers stacked on top of each other above 3 comp sink.

[CA]: *Equipment and utensils must be properly air dried after sanitizing and prior to stacking.*

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

Inspector Observations: *At cook line, sanitizer bucket solution at 0 ppm sanitizer.*

[CA]: *Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.*

[COS]: *PIC replaced sanitizer bucket with 200 ppm Quat sanitizer.*

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: *At cook line, unsecured Coke beverage can stored next to clean plates. No direct contamination observed.*

[CA]: *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

[COS]: *PIC removed beverage.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0251118 - WATER TOWER RESTAURANT	Site Address 201 ORCHARD CITY DR, CAMPBELL, CA 95008	Inspection Date 04/14/2026
Program PR0364389 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LB RESTAURANT GROUP INC	Inspection Time 11:45 - 13:25

Measured Observations

Item	Location	Measurement	Comments
pico de gallo	prep line cooler 2	41.00 Fahrenheit	
Chlorine sanitizer	under counter dish machine bar upstairs	50.00 PPM	
artichoke dip	prep line cooler 3	38.00 Fahrenheit	
ambient temp	walk in cooler	38.00 Fahrenheit	
rice	rice cooker	160.00 Fahrenheit	
water	3 comp sink bar downstairs	120.00 Fahrenheit	
water	hand sink cook line	100.00 Fahrenheit	
mashed potatoes	warmer 1	139.00 Fahrenheit	
caesar dressing	3 door reach in	41.00 Fahrenheit	
raw chicken	2 door under counter cooler	40.00 Fahrenheit	IR
Chlorine sanitizer	under counter dish machine bar downstairs	50.00 PPM	
Quat sanitizer	3 comp sink sanitizer dispenser	200.00 PPM	
raw shrimp	prep line cooler 3	39.00 Fahrenheit	
Chlorine sanitizer	upright dish machine	50.00 PPM	
cut tomatoes	prep line cooler 1	40.00 Fahrenheit	
tomato soup	warmer 4	150.00 Fahrenheit	
water	3 comp sink kitchen	120.00 Fahrenheit	
water	hand sink bar downstairs	100.00 Fahrenheit	
ambient temp	bar cooler upstairs	40.00 Fahrenheit	
raw chicken	drawer cooler	38.00 Fahrenheit	
pasta	3 door reach in 2	40.00 Fahrenheit	
chicken	grill	174.00 Fahrenheit	final cooking temp
heavy whipping cream	3 door under counter	41.00 Fahrenheit	
milk	bar cooler downstairs	38.00 Fahrenheit	
garlic with oil	warmer 3	150.00 Fahrenheit	
water	3 comp sink bar upstairs	120.00 Fahrenheit	
chicken	prep line cooler 1	40.00 Fahrenheit	
hummus	3 door under counter	39.00 Fahrenheit	
macaroni pasta	cooling rack	63.00 Fahrenheit	cooling <1 hour prior
beans	warmer 2	141.00 Fahrenheit	
chicken	cooling rack	68.00 Fahrenheit	cooling <1 hour prior
flautas	prep line cooler 2	40.00 Fahrenheit	
shrimp	3 door reach in 2	38.00 Fahrenheit	
raw beef	drawer cooler	41.00 Fahrenheit	
queso fundido	3 door reach in 1	40.00 Fahrenheit	

Overall Comments:

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 **4/28/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0251118 - WATER TOWER RESTAURANT	Site Address 201 ORCHARD CITY DR, CAMPBELL, CA 95008	Inspection Date 04/14/2026
Program PR0364389 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LB RESTAURANT GROUP INC	Inspection Time 11:45 - 13:25

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: Christian Hafner
General Manager

Signed On: April 14, 2026