

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 FA0260656 - AQUI CAL MEX		Site Address 201 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 02/03/2025		Placard Color & Score YELLOW 72		
Program PR0382061 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name OM INC		Inspection Time 12:20 - 13:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By YEIME DIAZ				FSC Alexia Huizar 03/20/2028

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						S
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						S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		X			
K10	Proper cooking time & temperatures					X		
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		
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		X
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		
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: *At the salsa bar within the 1 door under counter cooler, multiple Potentially Hazardous Food (PHFs) measured between 50F - 54F. Per Chef and Manager, all food items have been placed in the unit approximately 3.5 hours prior to measurement. Ambient temperature of unit measured at 55F.*

[CA]: *PHFs shall be cold held at 41F or below or hot held at 135F or above.*

[COS]: *Food items were relocated to walk in cooler to rapidly cool down.*

Follow-up By 02/06/2025

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

Inspector Observations: *In the walk in cooler, pinto beans stored in deep metal containers measured between 46F - 48F. Chef stated pinto beans were cooked and cooled last night. Chef uncertain if food items were taken out today.*

[CA]: *Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.*

[COS]: *Pinto beans were voluntarily discarded.*

Follow-up By 02/06/2025

Minor Violations

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

Inspector Observations: *One expired food handler training certificate.*

[CA]: *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire*

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: *Washed and wet equipment stacked on top of each other.*

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

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 salsa bar station, 1 door under counter cooler's ambient temperature measured at 55F.*

[CA]: *All cooling units shall be able to cold hold PHFs at 41F or below at all times. Assess/adjust/repair unit as needed. Discontinue use of unit for PHFs until it is able to properly cold hold PHFs.*

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: *At the cook line, utensils are stored in stagnant water.*

[CA]: *Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.*

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: *At the back preparation area near the 2 compartment sink, 1 compartment sink's hot water valve observed leaking when in use.*

[CA]: *Repair hot water valve and ensure it's not leaking.*

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	dish machine	50.00 PPM	
utensil storage	flat top grill	144.00 Fahrenheit	
beans	warmer at bar	149.00 Fahrenheit	
pork taquitos	prep line cooler 3	40.00 Fahrenheit	
beans	steam table	164.00 Fahrenheit	
tofu, raw salmon	drawer coolers	39.00 Fahrenheit	39F - 40F
water	2 comp sink	120.00 Fahrenheit	
salmon	prep line cooler 2	61.00 Fahrenheit	active cooling started 1.5 hours prior
corn	prep line cooler 1	40.00 Fahrenheit	
pico	ice bath	41.00 Fahrenheit	
rice	steam table	139.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
pico	prep line cooler 2	41.00 Fahrenheit	
rice	warmer	139.00 Fahrenheit	
salsa	2 door under counter	40.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
ranch	1 door under counter at salsa bar	53.00 Fahrenheit	salsas: 50-52 F crema: 54
pico	cold holding at bar	40.00 Fahrenheit	
adobo	hot box	149.00 Fahrenheit	
potatoes	walk in cooler	39.00 Fahrenheit	
salsa	steam table	170.00 Fahrenheit	
water	hand sink at back prep area	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 02/06/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.

Provided proper cooling guidance (English and Spanish).

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 2/17/2025. 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

Yeimi Diaz

Received By: Yeimi Diaz
Manager
Signed On: February 03, 2025