

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 FA0200196 - ORANGE BOWL		Site Address 186 E SUNNYOAKS AV F, CAMPBELL, CA 95008		Inspection Date 01/27/2026		Placard Color & Score YELLOW 73		
Program PR0301941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GO GREEN FOOD CORP		Inspection Time 11:00 - 12:35			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By DERRICK, YONG (C), DO YEON (C) & JOONTACK (O)				FSC Joontack Lee 8/9/26

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						
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					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						
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	X	
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		
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: Lacking single use paper towel at the ONLY hand wash station in restroom. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator directed to restock.

Follow-up By
02/03/2026

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

Inspector Observations: Major: Measured the following PHFs holding between 61F - 86F at counter top, drain board and stove top at cooks line for less than 4 hours: sliced cheese, pooled eggs, cooked chicken and curry sauce. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F. [COS] Operator directed to reheat PHFs to 165F and place PHFs to refrigeration unit.

Follow-up By
02/03/2026

Minor:

Measured the following PHFs holding at 49F on dolly at cooks line and in 2 door reach in: chicken and marinated beef. Per operator, PHFs placed there for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: 1. Found several flies near warewash area and mop sink. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.
2. Found several cans household cans of bug/pest sprays located under warewash sink. [CA] Discontinue using household chemical, use commercially approved pest control services.**

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

Inspector Observations: Found raw chicken thawing on rack above warewash 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.

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

Inspector Observations: Found several open bulk bags of condiment and a bag of onion stored on floor in back storage area. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination. When bulk bag is open, ensure to store all food content in bulk bin to prevent any potential contamination.

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: Found leaks at 3-compartment sink: middle faucet and cold water knob when water is turned on. [CA] Secure leak.

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

**Inspector Observations: 1. Found heavily accumulation of food items behind cooking equipment, refrigeration unit and shelving.
2. Found accumulated dust debris on ceiling vent in back prep area.
[CA] Routinely clean.**

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
patty	dollie at cooks line	32.00 Fahrenheit	
beverage	grab n go	41.00 Fahrenheit	
sliced cheese	3 door upright	46.00 Fahrenheit	
half & half	2 door upright	41.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
chicken	rack above warewash sink	27.00 Fahrenheit	
sliced tomato	2 door cold top	41.00 Fahrenheit	
sliced cheese	counter @ cooks line	65.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit.
sausage	dollie at cooks line	28.00 Fahrenheit	
chicken	2 door upright freezer	18.50 Fahrenheit	
chicken katsu	fryer	197.00 Fahrenheit	
raw chicken	3 door upright	41.00 Fahrenheit	
beverage	1 door upright	40.00 Fahrenheit	
chicken	dollie at cooks line	49.00 Fahrenheit	
pooled eggs	drain board	61.00 Fahrenheit	for less than 4 hours. COS- relocate
warm water	handsink (prep & RR)	100.00 Fahrenheit	
marinated beef	2 door reach in	49.00 Fahrenheit	
cooked chicken	counter	86.00 Fahrenheit	for less than 4 hours. COS-reheat
meat	2 door upright freezer	23.00 Fahrenheit	
sausage	2 door cold top	38.00 Fahrenheit	
white rice	rice cooker	157.00 Fahrenheit	
cooked chicken	counter @ cooks line	87.00 Fahrenheit	for less than 4 hours. COS - reheat to 165F.
curry sauce	stove top	96.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F.

Overall Comments:

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

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 **2/10/2026**. 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: Joontack Lee
Owner
Signed On: January 27, 2026