

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 FA0200290 - CINELUX		Site Address 2501 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 07/03/2025		Placard Color & Score GREEN 85		
Program PR0301545 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CINELUX THEATRES		Inspection Time 12:45 - 13:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JADE				FSC Kym Mulligan 06/14/2030

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						
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		
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		
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		
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: *In the front line 1 door undercounter cooler, unpackaged hotdogs measured at 46F. Per Staff, hotdogs have been in the unit all night, taken out approximately 1 hour prior to measurement for approximately 3 minutes then placed back into the unit. Ambient temperature of unit measured at 44 F. PIC unsure how long unit has been measuring above 41F.*

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

[COS]: *Hotdogs voluntarily discarded.*

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *At the women's restroom, the farthest left hand sink does not provide cold water while the farthest right hand sink does not provide cold and warm water. Other available hand sinks with cold and warm water observed.*

[CA]: *All hand sinks shall be able to provide cold water and warm water of at least 100F.*

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 front prep line, 1 door under cooler's ambient temperature measured at 44F. Leak observed within the unit.*

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

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: *3 comp sink's wastewater drain pipe is misaligned in which some wastewater is spilling out of the floor sink during active use. No sewage backup. Wastewater that spills out of the floor sink is drained straight onto the nearby floor drain.*

[CA]: *Re-align drain pipe so it is properly draining onto the floor sink. Maintain 1 inch air gap between floor sink rim and drain pipe.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hotdog	hot holding box	136.00 Fahrenheit	
water	3 comp sink kitchen	120.00 Fahrenheit	
cheese pizza	2 door reach in freezer	-8.90 Fahrenheit	
ranch	walk in cooler	41.00 Fahrenheit	
chicken	2 door under counter freezer	-4.00 Fahrenheit	
ranch	2 door under counter cooler	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
Quat sanitizer	3 comp sink sanitizer dispenser	200.00 PPM	
water	front hand sink	100.00 Fahrenheit	
hotdog	walk in cooler	40.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
water	womens restroom hand sink	100.00 Fahrenheit	
ambient temp	2 door reach in	41.00 Fahrenheit	

Overall Comments:

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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 7/17/2025. 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



Received By: Peter Ross
Manager

Signed On: July 03, 2025