

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 06/16/2025		Placard Color & Score GREEN 71		
Program PR0301941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GO GREEN FOOD CORP		Inspection Time 10:45 - 12:10			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JENNIE & JOONTACK				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				N
K06	Adequate handwash facilities supplied, accessible			X				
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		
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	X	
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: Major: Measured the following PHFs holding between 61F - 134F in counter top near cooks line for less than 4 hours: shredded cheese, hash browns and grilled chicken. [CA] Maintain all cold PHFs held at or below 41F and hot held PHFs at or above 135F. [COS] Operator directed to relocate PHFs to refrigeration unit and reheat PHFs to 165F. [SA] Operator may opted to use time as a public health control (TPHC).

Minor:

Measured the following PHFs holding between 46F - 48F in 2 door cold top/reach in for less than 4 hours: sliced cheese and marinated beef. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

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

Inspector Observations: Lacking food handlers card. [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.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee touch their face while donning gloves and coughing into gloves. No active contamination occurred. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves. [COS] Operator directed to stop what they were doing, remove their gloves, wash their hands and wear a new pair of gloves.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: 1. Lacking mounted paper towel dispenser in restroom. [CA] Install paper towel dispenser.
2. Found paper towel provided outside. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed a container of chicken cooling in 2 door reach in. Observed lid fully covering container. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: Found a few flies in dining area and back prep area. Observed front door open. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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

Inspector Observations: Food food/food related items stored on floor in back prep area. [CA] Food shall be stored a minimum of 6 inches off floor.

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 leaking faucet at 3-compartment sink (middle section) and cold water knob when water is on. [CA] Secure leak.

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

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Inspector Observations: *Observed accumulated of food debris under/behind cooking equipment. [CA] Routinely clean.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
beverages	grab n go	38.00 Fahrenheit	
beverage	1 door upright	36.00 Fahrenheit	
white rice	rice cooker	168.00 Fahrenheit	
hashbrown	counter	101.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F, SA-discard after 4 hours.
shredded cheese	2 door upright	37.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
beef	flat top	170.00 Fahrenheit	
salmon	2 door reach in (right)	33.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
chicken	2 door reach in (right)	79.00 Fahrenheit	process of cooling
grill chicken	counter	78.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F, SA-discard after 4 hours.
sliced tomato	2 door cold top (left)	48.00 Fahrenheit	diligent prep
chicken	counter	149.00 Fahrenheit	
sliced cheese	2 door cold top (right)	46.00 Fahrenheit	
meat	1 door upright freezer	-1.10 Fahrenheit	
mandu	2 door upright freezer	17.70 Fahrenheit	
marinated beef	2 door reach in (left)	46.00 Fahrenheit	
shredded cheese	counter	61.00 Fahrenheit	for less than 4 hours. COS-relocate

Overall Comments:

Note: *Update mailing address.*

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 **6/30/2025**. 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: Joontack Lee
Owner

Signed On: June 16, 2025