

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 FA0262541 - LATIN ASIAN FUSION		Site Address 1402 N CAMDEN AV, CAMPBELL, CA 95008	Inspection Date 01/23/2025
Program PR0385534 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SAMUEL & LUCAS FOOD TRI	Inspection Time 12:30 - 13:05
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By LEI WANG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/21/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 01/23/2025

Cited On: 01/21/2025

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

Compliance of this violation has been verified on: 01/23/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
rice	active cooling on hotel pan	100.00 Fahrenheit	discussed ensuring rice cools down to 70F within 2 hours from 135F.

Overall Comments:

Follow up inspection for routine inspection on 01/21/2025 regarding the following violations:

- K06 Adequate handwash facilities supplied, accessible
- K09 Proper cooling methods

Specialist observations:

- K06 Adequate handwash facilities supplied, accessible: **CORRECTED**; all hand sinks observed accessible and has supplies of single use towels and hand soap.
- K09 Proper cooling methods: **CORRECTED**; proper active cooling observed.
- K14 Food contact surfaces clean, sanitized: **CORRECTED**; 50 ppm of Chlorine observed from dish machine
- K30 Food storage: food storage containers identified: **CORRECTED**; no open bags of food observed at dry storage
- K35 Equipment, utensils: Approved, in good repair, adequate capacity: **CORRECTED**; aluminum foil lining shelves have been removed.
- K45 Floor, walls, ceilings: built, maintained, clean: **CORRECTED**; No open food observed in refrigeration units at the office/hallway.

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 **2/6/2025**. 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.

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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: Lei Wang
Manager

Signed On: January 23, 2025