

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 FA0200841 - ORANGE SQUARE		Site Address 20343 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 03/18/2026		Placard Color & Score YELLOW 71		
Program PR0305169 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name OGBT CP3 LLC		Inspection Time 14:30 - 16:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JESSICA				FSC I chin Kuo 6/18/30

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						
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	X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods			X	X			N
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		
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		
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: *Cases of raw chicken stored outside the walk-in cooler and measured at 52F. [CA] Potentially hazardous foods shall be properly hot or cold held at 41F or below; or 135F or above. [COS] Employee relocated the raw chickens into the walk-in freezer.*

Follow-up By 03/23/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Potentially hazardous foods (chicken and sausages) by the cook line are subject to time and were not time-marked. Per employee, the items were prepared at 11am and 12pm. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be properly time-marked with the start/end of a 4 hour period where it shall be discarded if not used. [COS] Employee time-marked the food items.*

Follow-up By 03/23/2026

Minor Violations

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

Inspector Observations: *Handwash sink located by the cook line was partially obstructed with small equipments stored in the basin of the sink. [CA] All handwash sinks shall be kept unobstructed and easily accessible for employees to readily wash their hands when required. [COS] Employee relocated items out of the basin of the sink.*

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

Inspector Observations: *Container of pork belly that was prepared an hour ago was measured at 101F and placed on the prep table to be cooled without any active cooling method. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Employee relocated the item into the walk-in cooler to be rapidly cooled.*

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

Inspector Observations: *Multiple small flies observed in the kitchen area. [CA] Food facility shall be kept free of flies and fly activity.*

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

Inspector Observations: *Boxes of frozen pork and beef observed thawing at room temperature in the food prep 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.*

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: 1) Accumulation of food and food debris on floor under equipment and shelving both in the kitchen and in the walk-in cooler. [CA] Frequently clean and sanitize floors and under equipment to prevent accumulation of food debris.

2) Back door of food facility is kept open at time of inspection. [CA] Keep back door closed to prevent entrance of vermin or other pest.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Proper cooling methods.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Pork belly	Prep table	101.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Milk	Walk-in cooler	41.00 Fahrenheit	
Rice	Outside walk-in cooler	138.00 Fahrenheit	
Sausages	Prep table	74.00 Fahrenheit	
Tofu	Walk-in cooler	41.00 Fahrenheit	
Pork	Steam table	160.00 Fahrenheit	
Cooked carrots	Steam table	173.00 Fahrenheit	
Fried chicken	Prep table	111.00 Fahrenheit	
Chicken	Hot holding in oven	148.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw chicken	Outside walk-in cooler	52.00 Fahrenheit	
Eggs	Walk-in cooler	41.00 Fahrenheit	
Beef	Steam table	171.00 Fahrenheit	
Chicken	Walk-in cooler	41.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0159153

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 **4/1/2026**. 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: Jessica K.
Manager
Signed On: March 18, 2026