

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 FA0200156 - LA BENEDICION		Site Address 1712 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 07/09/2026
Program PR0301393 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name EDILSON FIGUEREDO	Inspection Time 11:30 - 12:40
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By LAURA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/23/2026

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

This violation found not in compliance on 07/09/2026. See details below.

Cited On: 07/01/2026

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

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

Inspector Observations: *MAJOR*

Ensalada placed on top of prep line cooler measured at 67F, placed out approximately 30 minutes prior to measurement.

MINOR

Within the prep line cooler, sausage measured at 46F, fried bananas measured between 43F - 44F, and raw shell eggs measured at 46F. All food taken from walk in cooler and placed into the unit approximately 30 minutes prior to measurement. Ambient temperature of unit measured at 53F.

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

[SA]: All food items relocated to walk in cooler.

Follow-up By
07/14/2026

Cited On: 06/23/2026

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

Compliance of this violation has been verified on: 07/01/2026

Cited On: 06/23/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 07/01/2026

Minor Violations

Cited On: 06/23/2026

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

Compliance of this violation has been verified on: 07/01/2026

Cited On: 07/01/2026

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

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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: 1. Prep line cooler's ambient temperature measured at 53F.

[CA]: All cooling equipment shall be able to cold hold Potentially Hazardous Food at 41F or below at all times.

Discontinue use of unit until it is properly working.

Follow-up By
07/14/2026

2. Located in the back outside area of the facility, unapproved stock pot burner connected to a propane tank was being used to cook soup. Unapproved Pizza oven and two ovens stored outside of the facility (to the side of the dining area).

[CA]: All equipment shall be approved, installed properly, & meet applicable standards.

note: employee decided to voluntarily discard soup.

Cited On: 06/23/2026

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Compliance of this violation has been verified on: 07/01/2026

Cited On: 07/01/2026

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Compliance of this violation has been verified on: 07/09/2026

Cited On: 06/23/2026

K48 - 2 Points - Plan review unapproved; 114380

Compliance of this violation has been verified on: 07/01/2026

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted regarding the following violations:

K07 - Improper hot and cold holding temperatures:

K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity

K36 - Equipment, utensils, linens: Improper storage and use

Specialist observations:

K07 - Improper hot and cold holding temperatures: NOT CORRECTED, see violation; Provide proof of receipt for repair.

K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity: NOT CORRECTED, see violation

K36 - Equipment, utensils, linens: Improper storage and use: CORRECTED

This is the facility's second follow up inspection and shall be charged. Subsequent follow up inspections are charged at the approved hourly rate of \$282/hr, minimum of one hour. Facility shall be charged for this follow up inspection. Third follow up inspection to be conducted on 07/14/26.

DUE TO REPEATED VIOLATIONS, PERMIT OWNER WILL BE REQUIRED TO ATTEND AN OFFICE HEARING. OFFICE HEARING LETTER/NOTIFICATION SHALL BE PROVIDED TO OWNER.

note: report updated to add measured temperatures of food in the prep line cooler in K07 and to remove K36. Copy of report emailed to PIC via email.

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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 **7/23/2026**. 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: Kamila
Manager

Signed On: July 09, 2026