

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 FA0200165 - ORALE MEX-GRILL		Site Address 1750 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 02/26/2026	
Program PR0301395 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name C & P FOODS, LLC		Inspection Time 14:35 - 15:35
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By MARVIN	FSC Marvin Castro 11/14/2026		

Placard Color & Score
GREEN
93

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	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						S
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						S

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		

OFFICIAL INSPECTION REPORT

Facility FA0200165 - ORALE MEX-GRILL	Site Address 1750 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 02/26/2026
Program PR0301395 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name C & P FOODS, LLC	Inspection Time 14:35 - 15:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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

Inspector Observations: *REPEAT VIOLATION* Washed and wet containers stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

Accumulation of dried food residue on and around the blade of table mounted can opener.

[CA]: Disassemble, clean, and sanitize can opener blade between uses or as often as necessary to prevent the accumulation of food residues.

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

Inspector Observations: Frozen chile verde thawing in room temperature.

[CA]: Frozen food shall be thawed using the following approved methods:

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the 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

Inspector Observations: Back and front doors propped open throughout inspection.

[CA]: Facility shall be fully enclosed.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	3 comp sink	100.00 PPM	
salsa	1 door reach in	39.00 Fahrenheit	
beans	stove top	168.00 Fahrenheit	final reheating temp
water	restroom hand sink	100.00 Fahrenheit	
fish	prep line cooler 2	40.00 Fahrenheit	
shrimp	prep line cooler 2	39.00 Fahrenheit	
pico	walk in cooler	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	3 comp sink	126.00 Fahrenheit	
beans	steam table	161.00 Fahrenheit	
cheese	prep line cooler 1	40.00 Fahrenheit	
ambient temp	2 door reach in 1	38.00 Fahrenheit	
flautas	walk in cooler	40.00 Fahrenheit	
pico	prep line cooler 1	41.00 Fahrenheit	
rice	steam table	152.00 Fahrenheit	
frijoles	walk in cooler	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
chicken	steam table	159.00 Fahrenheit	
salsa	2 door reach in 2	41.00 Fahrenheit	
raw shell eggs	prep line cooler 1	41.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0200165 - ORALE MEX-GRILL	Site Address 1750 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 02/26/2026
Program PR0301395 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name C & P FOODS, LLC	Inspection Time 14:35 - 15:35

Overall Comments:

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 **3/12/2026**. 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: Marvin Castro
Owner

Signed On: February 26, 2026