

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 FA0200245 - CASA LUPE		Site Address 2169 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 05/20/2026		Placard Color & Score YELLOW 71		
Program PR0301401 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VELASCO, ROQUE		Inspection Time 11:25 - 12:55			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ROQUE				FSC Roque Velasco 09/06/2030

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		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X				N
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding		X					N
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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: *REPEAT VIOLATION*

In the 2 door reach in at cook line, multiple Potentially Hazardous Food measured between 51F - 65F. Ambient temperature of unit measured at 50F.

[CA]: Potentially Hazardous Food (PHF) shall be cold held at 41F or below at all times.

[COS]: PHFs that measured above 41F for more than 4 hours were voluntarily discarded. PHFs that measured above 41F for less than 4 hours were relocated to walk in cooler to cool down.

Follow-up By 05/22/2026

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: In the warmer at kitchen, mole actively being reheated in the warmer measured between 60F - 70F. Mole placed in the unit approximately 20 minutes prior to measurement.

[CA]: Any potentially hazardous food that has been cooked, cooled and subsequently reheated for hot holding shall be reheated from 41°F to 165°F for at least 15 seconds in 2 hours in an approved REHEATING equipment.

Discontinue use of warmer for reheating PHFs.

[COS]: Mole was reheated on the stove to 180F.

Follow-up By 05/22/2026

Minor Violations

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

Inspector Observations: Green salsa actively cooling in deep plastic container and completely secured by rice stored directly above it.

Rice actively cooling in deep plastic container.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

- 1. Placing the food in shallow, heat-conductive pans.**
- 2. Separating the food into smaller or thinner portions.**
- 3. Using rapid cooling equipment (no plastic bins or containers).**
- 4. Adding ice as an ingredient.**
- 5. Using ice paddles.**
- 6. Placing containers in an ice bath, stirring food frequently.**
- 7. In accordance to an approved HACCP Plan**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In the walk in cooler, raw shell eggs were stored on shelving above cheese.

[CA]: Properly store raw shell eggs beneath and separate from ready to eat food.

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

Inspector Observations: Container of salsa stored directly on the floor on the second floor storage area.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

note: storage of food on the second floor is NOT approved due to unapproved floor finish.

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: Ambient temperature of 2 door reach in at cook line measured at 50F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times. Discontinue use of unit for PHFs until it is properly functioning. Assess/repair/adjust unit as needed.

Follow-up By 05/22/2026

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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

Inspector Observations: Bowl was being used as a scoop for salsa in prep line cooler.

[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.

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: At cook line, cellphone was stored on prep table near warmer.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in food preparation areas.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper reheating procedures for hot holding.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
beef	prep line cooler 1	40.00 Fahrenheit	
beans	warmer 1	137.00 Fahrenheit	
salsa	prep line cooler 2	39.00 Fahrenheit	
beef taco	2 door reach in	65.00 Fahrenheit	chicken taco: 60F taquito: 51F - 53F sour cream: 50F beef: 51F cheese: 51F chile relleno: 53F - 58F
vegetable soup	warmer 3	174.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
ambient temp	bar cooler 1	39.00 Fahrenheit	
water	cook line hand sink	100.00 Fahrenheit	
beans	steam table	138.00 Fahrenheit	
ambient temp	bar cooler 2	40.00 Fahrenheit	
cooked chile	prep table	84.00 Fahrenheit	active cooling began 1 hr ago
cut tomatoes	prep line cooler 1	40.00 Fahrenheit	
cooked vegetables	2 door reach in 2	39.00 Fahrenheit	
beans	warmer 2	149.00 Fahrenheit	
rice	steam table	145.00 Fahrenheit	
raw shrimp	prep line cooler 1	38.00 Fahrenheit	
beef	walk in cooler	40.00 Fahrenheit	
water	1 comp prep sink	121.00 Fahrenheit	
Chlorine	dish machine	50.00 Fahrenheit	
salsa	walk in cooler	39.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 05/22/26 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

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 **6/3/2026**. 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.

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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: Roque Velasco
Manager

Signed On: May 20, 2026