

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 FA0200204 - ASIAN BOX		Site Address 1875 S BASCOM AV 152, CAMPBELL, CA 95008		Inspection Date 07/14/2026		Placard Color & Score YELLOW 71		
Program PR0302273 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ASIAN BOX PALO ALTO LLC		Inspection Time 14:45 - 15:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SHAWN				FSC Elizabeth Garcia 03/07/2031

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		X			N
K09	Proper cooling methods					X		
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						S
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		
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		X
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		X
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		
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	X
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 steam table, cooked vegetables measured between 98F - 101F, cooked and placed in the unit approximately 20-30 minutes prior to measurement per Cook.

[CA]: Potentially Hazardous Foods shall be hot held at 135F or above.

[COS]: Specialist instructed Cook to reheat vegetables to at least 165F for 15 seconds.

Follow-up By 07/17/2026

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

Inspector Observations: Food under time as a public health control include food items in hot box (beef, chicken) and prep top line (noodles) were not time marked. All cooked and placed in the units approximately 3 hours prior to measurement.

[CA]: Properly implement time as a public health control by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit.

[COS]: All food items were time marked to be discarded on the 4th hour after it was removed from temperature control. Specialist observed employee discard food on the 4th hour.

Follow-up By 07/17/2026

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility serves undercooked steak but menu does not have proper Consumer Advisory disclosure and reminder for steak on the menu that are raw or undercooked. Menu has a reminder statement but does not properly indicate which item is under cooked.

[CA]: Provide a proper consumer advisory disclosure and reminder statement. For example, menu shall have an asterisk (*) indicating which items are served raw/undercooked with the disclaimer at the bottom indicating what the asterisk means. Example message - "items are served raw or undercooked, or contain or may contain raw or undercooked ingredients."

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Food container of white powder food product missing label with common food name.

[CA]: Ensure containers of food items that cannot be easily identified are labeled with the common name at all times.

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: Unapproved disposable sauce to-go containers used as scoops for food/spices.

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

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: Scoop handle stored in sugar in direct contact with food.

[CA]: Scoops that are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).

***REPEAT VIOLATION**

Utensils stored in stagnant room temperature water. Dipper well not turned on.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use. Repair/assess dipper well

[COS]: Dipper well turned on.

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K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility is operating without a valid health permit.

[CA]: Facility shall maintain a valid health permit at all times.

Follow-up By
07/16/2026

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
brown rice	rice cooker	138.00 Fahrenheit	
pork	steam table	150.00 Fahrenheit	
raw chicken	oven	189.00 Fahrenheit	final cooking temp
water	3 comp sink	120.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
half and half	under counter cooler	39.00 Fahrenheit	
chicken	2 door reach in 2	41.00 Fahrenheit	
lactic acid	3 comp sink	1,875.00 PPM	
water	hand sink	100.00 Fahrenheit	
white rice	rice cooker	149.00 Fahrenheit	
tofu curry	steam table	144.00 Fahrenheit	
tofu	2 door reach in 1	41.00 Fahrenheit	

Overall Comments:

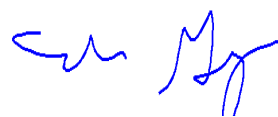
A follow up inspection will be conducted by 07/17/26 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

Note: 48 hour notice issued for expired health permit. Ensure health permit is renewed no later than 07/16/26. Failure to renew will lead to facility closure for operating without a valid health permit.

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 **7/28/2026**. 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: Shawn Gray
Lead Manager
Signed On: July 14, 2026