

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 FA0200199 - LUNA MEXICAN KITCHEN		Site Address 1875 S BASCOM AV 570, CAMPBELL, CA 95008		Inspection Date 08/15/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 75 </div>		
Program PR0300104 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name LUNA MEXICAN KITCHEN, LL		Inspection Time 09:30 - 11:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By YENI				FSC Julio Juarez Raya 02/27/2028

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				
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		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated		X		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							

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	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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

MAJOR VIOLATIONS

1.In the enclosed bar area, on the well racks, two bottles of tequila were found adulterated from flies and maggots.

2.In the unenclosed bar area, on the well racks, two bottles of triple sec liqueur were found adulterated from flies and maggots.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Food items were discard. See VC&D report.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

In the kitchen area, on top of an oven, a sheet rack of baked sweet potatoes were found measuring between 132-135°F. Per PIC they hold it at room temperature for 4 hours then discard it. Food items were not time marked and no written procedures were available. Per PIC, the sweet potatoes had roughly 30 minutes since being removed from the oven.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. TPHC guidelines provided.

[SA] PIC time marked the foods items for discard following 4 hours from removal of hot holding.

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:

In the back of house area, at the ice machine next to the blast chiller, the interior upper lip has a mold-like substance on it. No direct contamination of ice observed.

[CA] Ensure to maintain the ice machine clean and sanitized.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Various hand washing sinks with non adjustable mixing valves had a peak water temperature less than 100°F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations:

Facility was found storing chips in covered white tubs and sacks of dry black beans outside the facility.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

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

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Inspector Observations:

1. In the interior bar area, old bottles of alcohol were found being used to store freshly squeezed lemon juice.

[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food. Use approved containers only.

2. In the kitchen area, in a 1/3 hotel pan, tongs were being stored in water measured at 81°F.

[CA] Utensils shall be stored in the following manner:

- 1) in the food with their handles above the top of the food and the container**
- 2) in running water**
- 3) in a container of water at 135°F or above**
- 4) at room temperature if washed within 4 hours of initial use.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

A flat griddle was found being used to make tortillas outside of the kitchen area with no exhaust hood. Per Kitchen staff, they moved the griddle there about 3 months prior.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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

Inspector Observations:

Throughout the facility various wiping cloths were found stored on counters and prep tables.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Lobster Tail	Drawer Cooler	36.00 Fahrenheit	
Chicken	Steam Table	155.00 Fahrenheit	
Rice	Steam Table	135.00 Fahrenheit	
Beans	Steam Table	140.00 Fahrenheit	
Water	Three Compartment Sink	119.00 Fahrenheit	
Beer	Walk in Cooler - Alcohol Storage Room	38.00 Fahrenheit	
Steak	Drawer Cooler	37.00 Fahrenheit	
Pico de Gallo	Prep Cooler	41.00 Fahrenheit	
Potatoes	Walk in Cooler	39.00 Fahrenheit	
Water	Hand Washing Sink - Restroom	109.00 Fahrenheit	
Carnitas	Hot Hold Cabinet	138.00 Fahrenheit	
Shrimp	Drawer Cooler	36.00 Fahrenheit	
Guacmole	Prep Cooler	40.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink - Back of House	200.00 Fahrenheit	
Sweet Potato	Walk in Cooler	39.00 Fahrenheit	
Pork	Walk in Cooler	37.00 Fahrenheit	
Chlorine - Sanitizer	Ware Wash Machine - Back of House	50.00 Fahrenheit	
Ribs	Hot Hold Cabinet	170.00 Fahrenheit	
Chicken	Hot Water Bath on Stove	180.00 Fahrenheit	
Chicken	Drawer Cooler	38.00 Fahrenheit	
Beef	Hot Hold Cabinet	170.00 Fahrenheit	
Quinoa	Walk in Cooler	44.00 Fahrenheit	
Water	Hand Washing Sink - Bars	100.00 Fahrenheit	
Potatoes	Drawer Cooler	41.00 Fahrenheit	
Water	Hand Washing Sink - Kitchen	90.00 Fahrenheit	
Shredded Cheese	Prep Cooler	40.00 Fahrenheit	
Juice	Walk in Cooler - Alcohol Storage Room	40.00 Fahrenheit	
Braised Goat	Hot Water Bath on Stove	177.00 Fahrenheit	
Cactus	Prep Cooler	130.00 Fahrenheit	
Beer	Under Counter Cooler	38.00 Fahrenheit	
Chlorine - Sanitizer	Ware Wash Machine - Outside Bar	50.00 Fahrenheit	

Overall Comments:

This routine inspection was done in conjunction with FA0306704's routine inspection. Reports were written and signatures acquired from the same PIC at time of the inspection.

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 **8/29/2024**. 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: Yeni Meza
Assistant Manager

Signed On: August 15, 2024