

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 FA0212150 - ORANGE BY FOODA		Site Address 3165 KIFER RD, SANTA CLARA, CA 95051		Inspection Date 05/11/2026		Placard Color & Score GREEN 79		
Program PR0305087 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name 11 DINING LLC		Inspection Time 11:30 - 13:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By TIFFANY				FSC Tiffany Nguyen 02/10/2027

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				
K07	Proper hot and cold holding temperatures		X		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						
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		
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	X	
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: At the service line station, measured housemade ranch dressings from 41-46F, yogurt sauce from 48-52F, and mint chutney at 73F. Observed foods are stored on top of ice bath and containers are not fully submerged or making direct contact with ice. Per employees, foods were cooked or moved to the service line less than 20 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [COS] Employees added more ice to the containers to ensure foods are fully submerged in ice bath to facilitate rapid cooling.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Nearby the warewashing station, observed the handwash sink is filled with rubber gloves and partially obstructed. [CA] Handwash stations shall be fully stocked and accessible at all times.

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: Observed employees stacking wet dishes on top of each other prior to being fully dried. Observed employees drying wet dishes with a reusable wash cloth. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

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

Inspector Observations: 1) At the janitorial sink, measured the maximum water temperature at 72F. [CA] Water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility.

2) At the automatic handwash sink in the employee restroom, measured the maximum water temperature at 73F. [CA] Water shall be supplied from 100-108F measured from the faucet at handwash stations.

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

Inspector Observations: Observed excessive smoke production at the grill, and accumulation of dust and grease on the ventilation hood directly above the grill. Observed dark staining on the ventilation hood filters and wall above. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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: Observed storage of multiple pieces of unused equipment in the side preparation room and warewashing area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
yogurt	display cooler	41.00 Fahrenheit	
cut melon	walk-in cooler (2)	41.00 Fahrenheit	
chicken	hot holding cabinet	156.00 Fahrenheit	
housemade ranch dressing	salad bar on ice	46.00 Fahrenheit	41-46F
water	handwash sink (restroom)	73.00 Fahrenheit	
pepperoni	2-door preparation unit (pizza)	41.00 Fahrenheit	
ambient	walk-in freezer (2)	8.00 Fahrenheit	
salmon poke	salad bar	48.00 Fahrenheit	TPHC
water	2-compartment sink	120.00 Fahrenheit	
beef patty	drawer refrigeration under grill	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	400.00 PPM	
cooked chicken	oven	188.00 Fahrenheit	Final cooking temperature.
yogurt sauce	service line on ice	53.00 Fahrenheit	48-52F
mint chutney	service line on ice	72.00 Fahrenheit	
curry	service line	140.00 Fahrenheit	
water	janitorial sink	72.00 Fahrenheit	
taco meat	walk-in cooler (1)	41.00 Fahrenheit	
rice	service line	143.00 Fahrenheit	
cut tomato	salad bar	51.00 Fahrenheit	TPHC
water	3-compartment sink	120.00 Fahrenheit	
ambient	walk-in freezer (1)	10.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	400.00 PPM	
water	preparation sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0159599.

Per PIC, facility is not actively utilizing the TurboChef oven next to the pizza kitchen. If facility will use the oven in the future, facility must relocate oven under a ventilation hood or obtain exemption from mechanical ventilation from this Department.

Verified facility utilizes TPHC logs for foods at the salad bar.

Facility is open for lunch service from 11:00 AM - 2:00 PM.

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 **5/25/2026**. 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: Tiffany Nguyen
Dining Manager

Signed On: May 11, 2026