

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 FA0306704 - LUNA MEXICAN KITCHEN EXPANSION		Site Address 1875 S BASCOM AV 2570, CAMPBELL, CA 95008		Inspection Date 03/24/2026		Placard Color & Score GREEN 82		
Program PR0450068 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LUNA MEXICAN KITCHEN, LL		Inspection Time 15:10 - 16:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CHEF VICTOR				FSC Victor Cruz 09/04/2030

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						
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						S
K07	Proper hot and cold holding temperatures	X						
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		
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		
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		X
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	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk in cooler, masa stored within sealed and deep 20 L containers measured between 61F - 63F. Per PIC, it was cooked yesterday, cooled down in the walk in cooler, removed from walk in cooler for active preparation, then finished preparations approximately 4 hours prior to measurement.*
[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*

[COS]: *Masa voluntarily discarded via trash.*

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: *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*

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

Inspector Observations: **REPEAT VIOLATION**

No water observed at back prep sink closest to walk in cooler.

[CA]: *Provide running hot water of at least 120F at all sinks except for hand sinks and cold water at all sinks.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Blast chiller not indirectly plumbed to a floor sink.*

[CA]: *Blast chiller and walk in cooler shall be indirectly plumbed to a floor sink.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: **REPEAT VIOLATION**

Facility installed a blast chiller last year that is different from the approved blast chiller on plans. On plans, approved blast chiller is DELFIELD, MODEL #: CV15E-2

Blast chiller in facility observed to be by EVERIDGE, MODEL # TR76X34F

[CA]: *A person proposing to build, remodel a food facility, or add a new equipment shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction, remodeling, or equipment addition. Contact DEH via phone call at 408-918-3400, via email at dehplancheck@deh.sccgov.org or visit our website at www.ehinfo.org to obtain plan check requirements. Submit plans to DEH Plan Check or provide proof of plan submittal and approval to Specialist regarding new blast chiller.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Follow-up By
04/24/2026

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Measured Observations

Item	Location	Measurement	Comments
corn/masa	prep area	102.00 Fahrenheit	cooling began 30 minutes prior to measurement per PIC
chicken	walk in cooler	41.00 Fahrenheit	
water	prep sinks and 3 comp sink	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 04/24/2026 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 **4/7/2026**. 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: Chef Victor
Chef
Signed On: March 24, 2026