

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 FA0276326 - ORCHARD CITY KITCHEN		Site Address 1875 S BASCOM AV 190, CAMPBELL, CA 95008		Inspection Date 01/13/2026	
Program PR0417507 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ORCHARD CITY KITCHEN, LI		Inspection Time 10:30 - 12:25
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By BRIAN	FSC Michael Maydeck 03/16/2026		

Placard Color & Score
GREEN
80

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		
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	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		
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*

MAJOR:

Garlic with oil at cook line prep table measured at 66F. Chef stated it has been out for approximately 1 hour prior to measurement.

MINOR:

In the walk in cooler, hotdog, duck, pasta measured at 45F, 45F, 44F respectively. Ambient temperature of unit measured at 44F. Per Chef, walk in cooler has been constantly being opened due to food preparation.

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

[SA]: 1. Garlic with oil was time marked to be discarded on the 4th hour after it was removed from temperature control. Per Owner, garlic with oil will be removed.

2. Walk in cooler thermostat was adjusted. Ambient temperature decreased to 38F.

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: *REPEAT VIOLATION*

1. Washed and wet utensils observed stacked on top of each other near the ware-wash area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

2. Accumulation of grime on the interior surface of large ice machine near bar. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

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

Inspector Observations: No cold water provided at the front bar hand sink. Valve observed turned off.

[CA]: Warm and cold water shall be available at all hand sink stations at all times.

[COS]: PIC turned on cold water valve. Cold water observed.

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

Inspector Observations: Open bags of food stored at dry storage area.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

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: 1. Walk in cooler's ambient temperature measured at 44F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times.

[COS]: Ambient temperature decreased to 38F during inspection.

Follow-up By
01/14/2026

2. Door sweep for walk in cooler's door not installed. Approximately 2 inches of gap observed.

[CA]: Walk in cooler door shall be in good repair and shall have no gap.

Specialist to verify compliance for walk in cooler's gap on 01/14/2026.

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

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Inspector Observations: *REPEAT VIOLATION*

Personal cellphone stored on prep table next to soft serve machine.

[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
dumpling	prep line cooler 2	40.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
milk	bar cooler 1	38.00 Fahrenheit	
water	restroom	100.00 Fahrenheit	
dumpling	walk in cooler 1	41.00 Fahrenheit	measured after ambient temp of walk in cooler decreased to 38F
water	employee restroom	100.00 Fahrenheit	
cream sauce with dill	prep line cooler 3	40.00 Fahrenheit	
raw beef patty	prep line cooler 3	38.00 Fahrenheit	
tofu	walk in cooler 2	41.00 Fahrenheit	
water	hand sink cook line	100.00 Fahrenheit	
heavy whipping cream	walk in cooler 2	40.00 Fahrenheit	
korean fried chicken sauce	stove top	168.00 Fahrenheit	reheated for hot holding
heavy cream	walk in cooler 3	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient temp	bar cooler 2	38.00 Fahrenheit	
milk	merchandiser	41.00 Fahrenheit	
cooked chicken	prep line cooler 2	41.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
water	2 comp prep sink	120.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
water	3 comp sink bar	124.00 Fahrenheit	
mozzarella cheese	prep line cooler 1	40.00 Fahrenheit	
scallop	prep line cooler 1	41.00 Fahrenheit	
raw beef	prep line cooler 1	40.00 Fahrenheit	
egg whites	walk in cooler 3	39.00 Fahrenheit	
mashed potatoes	grill	143.00 Fahrenheit	
milk	1 door reach in	40.00 Fahrenheit	

Overall Comments:

Dairy License Plant #: 06-20745 SS; observed expired but PIC provided proof of renewal submission during inspection.

A follow up inspection will be conducted by 01/14/2026 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 \$298/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 **1/27/2026**. 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: Brian Nicholas
Director of Operations

Signed On: January 13, 2026