

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 FA0200841 - ORANGE SQUARE		Site Address 20343 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 01/16/2025		Placard Color & Score YELLOW 60		
Program PR0305169 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name OGBT CP3 LLC		Inspection Time 13:30 - 14:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By IVY AND GRACE				FSC Ruijin Guo 1/25/26

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		X			N
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		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		X			N
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	X	
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	X	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		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Handwash sink located by the cook line and prep area was removed and not available. [CA] Handwash sink shall be available at designated area to allow employees to properly wash their hands when required. Operator shall reinstall handwash sink. [SA] Employee shall wash their hands at the handwash sink located at other end of the prep area that is within a reasonable distance.

Follow-up By
01/21/2025

2) Lack of single-use paper towel at the handwash sink located by the by the three compartment sink. [CA] All handwash sink shall be able to provide warm water, soap, and single-use paper towels to allow employees to properly wash their hands as required. [COS] Employee refilled paper towel dispenser.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods measured at improper holding temperatures.
- At the steam table, cooked beef measured at 109-120F.
- Inside the walk-in cooler, raw chicken, raw shell eggs, raw pork, raw sausage, tofu, and cooked eggs measured at 48-58F. Per employee, the walk-in cooler was not operating properly since the morning.
[CA] Potentially hazardous foods when cold holding shall be held at or below 41F; if hot holding shall be held at or above 135F.
[COS] Employee voluntarily discarded the food into the outdoor dumpster.

Follow-up By
01/21/2025

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

Inspector Observations: Cooked beef by the cook line that is subject to cooling is measured at 94F. Per employee, the beef was cooked at 11 am.
[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.
[COS] Employee discarded the cooked beef.

Follow-up By
01/21/2025

K14 - 8 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: Employee observed manual warewashing equipment and utensils at the three compartment sink where the items were washed, rinsed, and moved to clean storage without sanitizing.
[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).
[COS] Employee prepared the three compartment sink with quat sanitizer measured at 300 ppm and previously cleaned equipment were sanitized.

Follow-up By
01/21/2025

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: Frozen raw pork, raw chicken, and frozen raw beef observed thawing in standing water at the prep sinks and in room temperature on the prep table.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Walk-in cooler had an ambient temperature measured at 55F. **[CA]** Refrigeration must be capable of maintaining PHFs at 41°F or below.

[COS] Circuit breaker was tripped and turned back on by maintenance. Ambient temperature was measured at 41F by end of inspection.

Follow-up By
01/21/2025

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: Cardboard is reused to line the wall behind the prep table. The cardboard has visible debris from food and grease. **[CA]** Discontinue the reused of cardboard.

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

Inspector Observations: Observed wiping towels used , reused, and stored on food prep surfaces.

[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

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Raw salmon	Reach-in cooler by cook line	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	57.00 Fahrenheit	
Pork knuckles	Steam table - hot holding	140.00 Fahrenheit	
Pork belly	Steam table - hot holding	135.00 Fahrenheit	
Pork	Cooked - removed from oven	150.00 Fahrenheit	
Cooked pork	Food prep unit insert	41.00 Fahrenheit	
Raw pork	Walk-in cooler	57.00 Fahrenheit	
Rice	Hot holding	144.00 Fahrenheit	
Tofu	Walk-in cooler	52.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Sausage	Walk-in cooler	56.00 Fahrenheit	
Cooked vegetables	Steam table - hot holding	142.00 Fahrenheit	
Boiled egg	Food prep unit insert	40.00 Fahrenheit	
Beef	Steam table - hot holding	109.00 Fahrenheit	
Vegetable and potato soup	Steam table - hot holding	145.00 Fahrenheit	
Beef	Prep table - cooling	94.00 Fahrenheit	Per employee, 3 hours into cooling
Braised pork	On prep table	125.00 Fahrenheit	Per employee, within an hour into cooling
Hot water	Three compartment sink	120.00 Fahrenheit	
Boiled eggs	Walk-in cooler	53.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	56.00 Fahrenheit	
Quat sanitizer	Three compartment sink	300.00 PPM	Measured after COS
Sausage	Reach-in cooler by cook line	62.00 Fahrenheit	Per employee, two hours into cooling

Overall Comments:

Facility is cooling multiple food items and permit risk category will be reevaluated for possible update to Risk Category 3.

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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 **1/30/2025**. 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: Heather Swinehart
Employee
Signed On: January 16, 2025