

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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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 01/14/2025	
Program PR0417507 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ORCHARD CITY KITCHEN, LI		Inspection Time 11:45 - 13:55
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By ALEX	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						
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		X			S
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				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		
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		X
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: *At the cook line, bottle of mayonnaise stored on top of prep line cooler without temperature control and measured at 58F. Staff stated it has been out of the cooler for approximately 1 hr prior to measurement.*

[CA]: *Potentially Hazardous Food (PHFs) shall be cold held at 41F or below or hot held at 135F or above at all times.*

[COS]: *Bottle of mayonnaise was relocated to cooler to cool down.*

Minor Violations

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

Inspector Observations: *At the bar hand sink area, the roll of single use towels was not stored in an dispenser.*

[CA]: *Single use towels shall be stored in an approved dispenser 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:

1. *During active ware-washing, employee placed metal pans in Quat sanitizer for less than 1 minute.*

[CA]: *Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

[COS]: *Employee re-sanitized metal pans for at least 1 minute in Quat ammonium sanitizer.*

REPEAT VIOLATION

2. *At the bar, dish machine dispensed 0 ppm of Chlorine sanitizer. No active ware-washing observed.*

[CA]: *Dish machine shall be able to dispense 50 ppm of Chlorine sanitizer at all times. Assess/adjust/repair as needed.*

[SA]: *Discontinue use of dish machine until it is able to proper levels of Chlorine sanitizer. Use 3 compartment sink or high temp dish machine as an alternative.*

3. *Washed and wet utensils observed near the ware-wash area.*

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

4. *Accumulation of pink and dark colored 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.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility has high temperature dish machine but does not have method for measuring dish surface temperature.*

[CA]: *Provide a testing method (ie thermo label stickers or disc measuring temperature device) that ensures dish surface temperature measures at least 160F during ware-washing.*

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

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Inspector Observations: 1. Unapproved soft serve machine at the kitchen. No CDFA dairy license provided.
[CA]: Obtain a California Department of Food and Agriculture (CDFA) Dairy License for soft serve machine or remove unapproved unit from the facility.

2. Ambient temperature of walk in cooler measured at 46F. Per general manager, there were deliveries earlier today. Chef stated it may be due to constant opening during rush hour.
[CA]: Cooling units shall be able to cold hold PHFs at 41F or below at all times. Chef adjusted thermostat of unit and temperature was brought down to 41F.

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: 1. Personal unsecured beverage drinks stored near the wooden cutting boards.
2. Personal bag underneath the prep table near the soft serve machine stored above food container and clean linen.
[CA]: Personal items and food shall be stored in a designated area separate from food and food contact surfaces.
[COS]: Chef relocated personal items.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient temp	under counter cooler at server station	40.00 Fahrenheit	
soft serve	on prep table	41.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket at cook line	200.00 PPM	
heavy cream	walk in cooler 3	39.00 Fahrenheit	
blue cheese	prep line cooler 1	41.00 Fahrenheit	
cream salmon, shrimp	prep line drawer cooler 2	41.00 Fahrenheit	
water	hand sink at cook line	108.00 Fahrenheit	
mayonnaise, pepperoni	prep line cooler 2	40.00 Fahrenheit	
sausage stuffing	walk in cooler	43.00 Fahrenheit	
beef burger	final cooking temp from flat top grill	199.00 Fahrenheit	
sausage stuffing	1 door reach in	39.00 Fahrenheit	
water	2 comp prep sink	129.00 Fahrenheit	
ambient temp	3 door under counter at bar	35.00 Fahrenheit	
high temp sanitizer	high temp dish machine	166.00 Fahrenheit	
tomato sauce	hot holding on flat top grill	155.00 Fahrenheit	
Quat sanitizer	3 comp	200.00 PPM	
water	3 comp sink	135.00 Fahrenheit	
raw chicken, cooked chicken	prep line drawer cooler 2	41.00 Fahrenheit	
yogurt, milk	walk in cooler 2	40.00 Fahrenheit	

Overall Comments:

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 **1/28/2025**. 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.

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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: Alex Jones
General Manager

Signed On: January 14, 2025