

# 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 FA0200303 - LUCY'S MEXICAN GRILL		Site Address 2591 S BASCOM AV H, CAMPBELL, CA 95008		Inspection Date 01/28/2025	
Program PR0304932 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name REYES, LUCIA		Inspection Time 10:25 - 12:00
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By RUBEN	FSC Lucia Reyes 06/25/2027	

Placard Color & Score
<b>GREEN</b>
<b>78</b>

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				S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		S
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	X	
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
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	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		
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

No major violations were observed during this inspection.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Two expired food handler training certificates.**

**[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Multiple Potentially Hazardous Food (PHFs) measured between 44F - 45F in the walk in cooler. Per Manager, the walk in cooler was constantly being opened during food preparation. Ambient temperature measured at 45F.**

**[CA]: PHFs shall be cold held at 41F or below at all times.**

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 warm water available at the prep line hand sink, prep sink, and restroom hand sink.**

**[CA]: Hand sinks shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds at all times.**

**[COS]: Manager turned on the hot water valves. Water temperatures measured at least 100F at hand sink and 125F at prep sink.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: One dead cockroach observed near the water heater. No other vermin activities found after thorough inspection. Pest control service report from 01/27/2025 provided. Report states treatment was provided.**

**[CA]: Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: 1. Two cans of Raid pest repellent observed at the dry storage rack.**

**[CA]: Raid pest control is for household use only. Commercial establishments are not approved to use household pest control methods. Discontinue storage/use of unapproved pest repellents.**

**2. Chlorine solution in sanitizer bucket at the front line measured at 200 ppm.**

**[CA]: Chlorine solution in sanitizer buckets shall be maintained at 100 ppm.**

**[COS]: Manager replaced sanitizer bucket with 100 ppm of Chlorine sanitizer solution.**

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

**Inspector Observations: Multiple open bags of food at the 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.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: Food containers of white powder food product missing label with common food name.**

**[CA]: Ensure containers of food items that cannot be easily identified are labeled with the common name at all times.**

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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 45F.**

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

**[COS]: Walk in cooler's thermostat was set at 40F but Manager adjusted the thermostat to approximately 37F.**

**Ambient temperature decreased to 38F after 10 minutes.**

**2. Vertical broiler for al pastor not rotating during cooking. Per Manager, al pastor cone is manually rotated every 5 minutes and meats are cooked further on flat top grill upon orders. Manager stated unit broke yesterday and scheduled to be fixed tomorrow.**

**[CA]: Vertical broiler shall be in good repair and rotating at all times. Repair equipment.**

**3. Pressurized cylinder behind ice machine not secured to a rigid structure.**

**[CA]: Pressurized cylinders shall always be stored properly/secured to a rigid structure**

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

**Inspector Observations: \*REPEAT VIOLATION\***

**Gas stock pot range observed outside of hood.**

**[CA]: All equipment must properly fit underneath hood and hood must have an over hang of 6 inches on all open sides to allow proper ventilation. This distance is to be measured from the inside lip of the hood.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
salsa, cooked beef, pico de gallo	walk in cooler	44.00 Fahrenheit	44F - 45F
rice	steam table	139.00 Fahrenheit	
raw beef	walk in cooler	39.00 Fahrenheit	
lengua	steam table	143.00 Fahrenheit	
water	3 comp sink	130.00 Fahrenheit	
chicken, deli ham, raw shell egg	prep line cooler	38.00 Fahrenheit	38F - 41F
rice	stock burner	179.00 Fahrenheit	
pico de gallo	prep top wells	41.00 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 **2/11/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Ruben Reyes  
Manager

**Signed On:** January 28, 2025