

# 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

<b>Facility</b> FA0200165 - ORALE MEX-GRILL		<b>Site Address</b> 1750 S WINCHESTER BL, CAMPBELL, CA 95008		<b>Inspection Date</b> 03/14/2025	
<b>Program</b> PR0301395 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> C & P FOODS, LLC		<b>Inspection Time</b> 11:05 - 12:35
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MARVIN CASTRO	<b>FSC</b> Marvin Castro 11/04/2028		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>93</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				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	X	
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	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0200165 - ORALE MEX-GRILL	Site Address 1750 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 03/14/2025
Program PR0301395 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name C & P FOODS, LLC	Inspection Time 11:05 - 12:35
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

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. Employee observed actively washed container lid and placed in sanitizer compartment for less than 30 seconds.**

**[CA]: Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds.**

**[COS]: Employee re-washed and re-sanitized container lid for at least 30 seconds.**

**2. 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.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Container of raw meat stored on shelving above mayonnaise container in walk in cooler.**

**[CA]: Properly store raw meat beneath and separate from ready to eat food.**

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: 1. Scoop handles in direct contact with food (carnitas in walk in cooler and beans at dry storage area).**

**[CA]: Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).**

**2. Pressurized cylinders not secured to a rigid structure.**

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

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

### Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	126.00 Fahrenheit	
beef	steam table	138.00 Fahrenheit	
water	prep sink	123.00 Fahrenheit	
ambient temp	2 door reach in (produce)	41.00 Fahrenheit	
homemade salsa	2 door reach in	40.00 Fahrenheit	
pico de gallo, beans	walk in cooler	41.00 Fahrenheit	
Chlorine sanitizer	3 comp sink	100.00 PPM	
water	hand sink at prep line`	100.00 Fahrenheit	
cooked fish, raw shell eggs	prep line cooler 1	40.00 Fahrenheit	
Chicken	steam table	140.00 Fahrenheit	
tortilla dip (with tomatoes)	1 door reach in	37.00 Fahrenheit	
carne asada	hot holding on flat top grill	146.00 Fahrenheit	
water	restroom hand sink 2	100.00 Fahrenheit	
rice	steam table	159.00 Fahrenheit	
pico de gallo, pork	prep line cooler 2	41.00 Fahrenheit	
fish	2 door freezer	1.30 Fahrenheit	
chicken	hot holding on flat top grill	145.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	

# OFFICIAL INSPECTION REPORT

Facility FA0200165 - ORALE MEX-GRILL	Site Address 1750 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 03/14/2025
Program PR0301395 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name C & P FOODS, LLC	Inspection Time 11:05 - 12:35

## Overall Comments:

*Discussed the following:*  
*-food storage/stacking*

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 **3/28/2025**. 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.

## 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: Maria Naranjo  
Manager

Signed On: March 14, 2025