

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 01/21/2025
Program PR0305169 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name OGBT CP3 LLC	Inspection Time 12:40 - 13:35
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By GRACE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/16/2025

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

Compliance of this violation has been verified on: 01/21/2025

Cited On: 01/16/2025

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

Compliance of this violation has been verified on: 01/21/2025

Cited On: 01/16/2025

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

Compliance of this violation has been verified on: 01/21/2025

Cited On: 01/16/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 01/21/2025

Minor Violations

Cited On: 01/16/2025

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

Compliance of this violation has been verified on: 01/21/2025

Measured Observations

Item	Location	Measurement	Comments
Pork	Hot holding steam table	148.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Beef	Walk-in cooler	41.00 Fahrenheit	
Salmon	Walk-in cooler	41.00 Fahrenheit	
Beef	Hot holding steam table	150.00 Fahrenheit	
Braised pork	Walk-in cooler - cooled	41.00 Fahrenheit	
Pork	Walk-in cooler	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	

Overall Comments:

Follow-up for routine inspection conducted on 1/16/25.

Verified that all major violations noted during the routine inspection are still in compliance:

- The handwash sink by the cook line has been reinstalled and operates as intended.
- All handwash sinks are able to provide warm water, soap, and single-use paper towels.
- Potentially hazardous foods were measured at proper holding temperatures. See measured observations.
- Did not observed active cooling of food at time of inspection, but food that was cooled inside the walk-in cooler was measured at the proper temperatures.

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- **Observed that the three compartment sink was properly set up for manual warewashing and equipment were being sanitized.**

The following minor violation was also verified to be corrected:

- **Ambient temperature of the walk-in cooler was measured at 40F.**

No additional follow-up required for the above violations.

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 **2/4/2025**. 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: Judy Chiu
Owner
Signed On: January 21, 2025