

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 FA0276326 - ORCHARD CITY KITCHEN		Site Address 1875 S BASCOM AV 190, CAMPBELL, CA 95008	Inspection Date 01/14/2026
Program PR0417507 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ORCHARD CITY KITCHEN, LI	Inspection Time 10:30 - 10:55
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEF MICHAEL	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 01/13/2026

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: 01/14/2026

Measured Observations

Item	Location	Measurement	Comments
ambient temp	walk in cooler next to ware-wash	39.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection on 01/13/2026 regarding gap underneath walk in cooler door.

Specialist observations:

*-walk in cooler door sweep properly installed; no gap observed
 -ambient temperature of unit measured at 39F*

-hand sink at bar area fixed. Warm and cold water valves in good repair.

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 **1/28/2026**. 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: Chef Michael
 Executive Chef
Signed On: January 14, 2026