

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 FA0251256 - FUEGO GRILL & SPORTS CAR		Site Address 140 S MURPHY AV, SUNNYVALE, CA 94086		Inspection Date 03/23/2026		Placard Color & Score GREEN 82		
Program PR0365029 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ORTON, BILL & BELIC, ANT		Inspection Time 15:10 - 16:45			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By JODY				FSC Not Available

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		X			N
K07	Proper hot and cold holding temperatures	X						
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				S
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		X
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		

OFFICIAL INSPECTION REPORT

Facility FA0251256 - FUEGO GRILL & SPORTS CAR		Site Address 140 S MURPHY AV, SUNNYVALE, CA 94086	Inspection Date 03/23/2026
Program PR0365029 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ORTON, BILL & BELIC, ANT	Inspection Time 15:10 - 16:45
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

**Inspector Observations: 1. Bar handwash sink was not stocked with paper towels or hand soap.
2. Hanwash sink in front prep area was not stocked with paper towels or handsoap.**

**[CA] Provide handwashing cleanser and paper towels in dispensers at handwash stations at all times.
[COS] Soap and paper towels were restocked during inspection.**

3. Handwash sink in front prep area was blocked by a roasting pan.

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.
[COS] Roasting pan was moved to warewash sink.**

Minor Violations

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

Inspector Observations: No Food Safety Certificate was available at time of inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review 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: Red/brown like substance inside soda nozzle dispensers in bar area.

[CA] Clean food contact surfaces regularly.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Mold like substance on top panel of ice machine.

[CA] Clean ice machine regularly

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

Inspector Observations: There is a large gap between filters in the mechanical exhaust hood.

[CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0251256 - FUEGO GRILL & SPORTS CAR	Site Address 140 S MURPHY AV, SUNNYVALE, CA 94086	Inspection Date 03/23/2026
Program PR0365029 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ORTON, BILL & BELIC, ANT	Inspection Time 15:10 - 16:45

Measured Observations

Item	Location	Measurement	Comments
tomato	prep insert	41.00 Fahrenheit	
tomato	prep insert #3	39.00 Fahrenheit	
chicken	walkin	37.00 Fahrenheit	
shredded cheese	prep insert #2	40.00 Fahrenheit	
sour cream	prep insert #2	40.00 Fahrenheit	
steak	drawer cooler	40.00 Fahrenheit	
pico de gallo	prep insert #2	41.00 Fahrenheit	
mayo	prep insert	40.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
ambient	bar cooler	40.00 Fahrenheit	
cheese	prep insert #3	39.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
hot water	prep sink	120.00 Fahrenheit	
cheese	walkin	37.00 Fahrenheit	
heavy cream	walkin	37.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
beef patty	walk-in	37.00 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 **4/6/2026**. 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: Jody Bobrink
manager
Signed On: March 23, 2026