

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 FA0272214 - LHCF - WHITE BLOSSOM CARE CENTER		Site Address 1990 FRUITDALE AV, SAN JOSE, CA 95128		Inspection Date 09/15/2026		Placard Color & Score RED 71		
Program PR0411746 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HAWTHORNE HOLDING LLC		Inspection Time 12:15 - 15:25			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MADELINE, NATHAN, JOSE (M) & MARIA (C)				FSC Maria Calderon 9/28/27

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					N
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						
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					N

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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations: Measured the following PHFs holding between 105F - 128F at hot holding line and stove top for less than 4 hours: grilled cheese sandwich and turkey patty. [CA] Maintain all hot PHFs held at or below 135F.

Follow-up By
09/22/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas:
- Found numerous amounts of LIVE cockroaches in the following area: under and around warewash sink, at cooks line and near dish machine.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani Sircar

4. Notification: The person in charge during inspection, Maria, Madeline and Nathan, has been informed that the facility must close immediately.

Follow-up By
09/22/2026

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider

Minor:

Found DEAD cockroaches in the following areas: under warewash sink and in several sticky traps throughout food facility. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Provide approved pest control services.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water holding at 111F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

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: Found several open bulk bags in the storage room sealed by saran wrap. [CA] Once bulk bags are open, store all food content in approved food grade containers.

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: Lacking lid for bulk bin in storage room. [CA] Provide lids for bulk bins.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found leaking cold water knob at warewash sink (right side) when water is on.

2. Found leaking drain line under dish machine.

3. Found cooking equipment drain line leading into a container.

[CA] Eliminate leaks and ensure drain lines are connected to floor sink.

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found damaged wall under warewash sink. [CA] Seal up all holes, gaps and crevices to prevent the entrance and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Found several cove panels, walls panel not secure to walls near cooks line and water storage room. [CA] Secure cove and wall panels.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
fruits	2 door upright	41.00 Fahrenheit	
sliced ham	walk-in	40.00 Fahrenheit	
ambient	walk-in-freezer	2.40 Fahrenheit	
fish	oven	167.00 Fahrenheit	
rice	hot holding	169.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
vegetables	hot holding	170.00 Fahrenheit	
turkey patty	hot holding	105.00 Fahrenheit	between 105F - 124F for less than 4 hours.
hot water	warewash/2-comp/1-comp	111.00 Fahrenheit	
grill cheese sandwich	stove top	126.00 Fahrenheit	between 126F - 128F for less than 4 hours.

Overall Comments:

Facility is hereby closed due to evidence of a vermin infestation.

Facility is to immediately cease and desist all operations.

Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Once the above is corrected, submit the completed item to: helen.dinh@deh.sccgov.org and anjani.sircar@deh.sccgov.org and contact the main office at 408/918-3400 to schedule the follow-up inspection.

****Subsequent follow-up inspection after first follow-up shall be billed \$290/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$664 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.****

****The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.****

****A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.****

Note: Operator provide a standard of operation procedure (SOP). Operator will use Canyon Springs Post Acute (PR0402019,FA0270081).

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/29/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Nathan Fernsten
Administrator

Signed On: September 15, 2026