

**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> FA0207614 - O'CONNOR HOSPITAL		<b>Site Address</b> 2105 FOREST AV, SAN JOSE, CA 95128	<b>Inspection Date</b> 02/17/2025
<b>Program</b> PR0300492 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		<b>Owner Name</b> COUNTY OF SANTA CLARA	<b>Inspection Time</b> 10:15 - 10:45
<b>Inspected By</b> FARHAD AMIR-EBRAHIMI	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> ALICE FAGUNDES	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

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

**Inspector Observations: Shredded cheddar cheese at 54F [CA] Maintain dairy products at 45F or cooler - 5 pounds of cheese was discarded during the inspection.**

**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: Hot water at the cook line hand sink 74F [CA] Maintain hot water at 100F - 108F**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Pasteurized homogenized liquid eggs	Walk-in cooler	39.00 Fahrenheit	
Ecolab sanitizer	Pail	400.00 PPM	
Cheese	Walk-in cooler	39.00 Fahrenheit	
Amient	Cook line cooler	39.00 Fahrenheit	
Water	Dishwasher	160.00 Fahrenheit	
Scrambles eggs	Warmer	174.00 Fahrenheit	
Water	Cook line hand sink	75.00 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 **3/3/2025**. 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:** Alice Fagundes

**Signed On:** February 17, 2025