

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 FA0272219 - LHCF - SKYLINE HEALTHCARE CENTER		Site Address 2065 FOREST AV, SAN JOSE, CA 95128		Inspection Date 05/03/2023	
Program PR0411751 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GRANCARE INC AKA GCI INC		Inspection Time 12:45 - 13:45
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION	Consent By JOSEPH	FSC Bose Kapi 5/20/2027		

Placard Color & Score
YELLOW
74

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

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

Inspector Observations: *Employee working on the mechanical dishwasher was observed touching both clean and soiled dishes without washing hand in between.*

[CA] *After loading the soiled dishes on the mechanical dishwasher, employee must wash hand before removing the washed utensils from the mechanical dishwasher. The person in charge informed the employee to wash hand and rewash the utensils (COS).*

The soap dispenser located next to the mechanical dishwasher has fallen off.

[CA] *Please replace the fallen wall-mounted soap dispenser. Until then, please provide a pump-type soap supply.*

Follow-up By
05/03/2023

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, 14125(b), 114141

Inspector Observations: *The maximum water temperature on the mechanical dishwasher was measured at 150 OF.*

[CA] *If high temperature mechanical dishwasher is used to sanitize dishes, the minimum temperature must be adjusted to 160 OF. Until the mechanical dishwasher's temperature is raised to 160 OF, sanitizing must be done on the two-compartment wash sink (SA).*

Follow-up By
05/03/2023

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

Inspector Observations: *Multiple dead cockroaches were observed below the cooking, preparation, washing, storage tables in the kitchen area. Many live cockroaches were also observed on below these structures.*

[CA] *Eliminate cockroaches by a legal method. The dead cockroaches must also be cleaned and the floor area properly sanitized immediately. The employee cleaned the floor area (COS).*

Follow-up By
05/03/2023

Minor Violations

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: *There is leakage from the plumbing structures of the manual three compartment sink and mechanical dishwasher.*

[CA] *The leaking plumbing structures must be repaired immediately.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Mushed potato	Steam line	178.00 Fahrenheit	
Ground beef	Stove	210.00 Fahrenheit	
Milk	Undercounter fridge	34.00 Fahrenheit	
Puree	Steam line	164.00 Fahrenheit	
Ground beef	Steam line	175.00 Fahrenheit	
Hot water	Mechanical dishwasher	150.00 Fahrenheit	Below 150 OF.
Cheese	Walk-in cooler	38.00 Fahrenheit	
Beef	Walk-in cooler	34.00 Fahrenheit	
Mixed vegetable	Steam line	149.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	
Chicken	Steam line	165.00 Fahrenheit	

Overall Comments:

Note: 1. Food safety certificate: Bose Kapi - 5/20/2027

2. This routine inspection is conducted because of a complaint reported by the residents about the cleanliness of the kitchen.

3. If a single person is working on the warewashing machine, he/she wash hands in between putting on the dirty dishes and

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removing the clean one.

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 **5/17/2023**. 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: Ric Dee
Administrator

Signed On: May 03, 2023