

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 FA0270084 - LHCF - SUNNY VIEW RETIREMENT COMMUNITY		Site Address 22445 CUPERTINO RD, CUPERTINO, CA 95014		Inspection Date 09/10/2026		Placard Color & Score GREEN 89		
Program PR0402022 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name FRONT PORCH COMMUNITII		Inspection Time 13:00 - 15:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By TRAM LE				FSC TRAM LE 02/27/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X	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						S
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						S
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		
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		
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

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

Inspector Observations:

Ham slices and block of sliced cheese measured at 50F in sandwich prep cooler across the front cook line. Ham was placed in a double stacked container.

Hot dogs measured at 120F and mashed potatoes measured at 116F in the hot holding unit.

[CA] Maintain all potentially hazardous foods at or below 41F. Discontinue double stacking containers to allow adequate transfer of cold temperatures.

[COS] PIC relocated food from sandwich prep cooler to walk in cooler to facilitate proper holding temperatures. Hot dogs and mashed potatoes were discarded by operator for end of lunch service.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Steamed potatoes in sheet pan with plastic wrap covering measured 65F in walk in cooler. Per PIC, potatoes were placed in walk in at 10:00am to cool.

[CA] Food shall be left uncovered during cooling to allow proper air ventilation.

[COS] PIC removed plastic covering from potatoes to facilitate cooling.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked vegetables	steam table	160.00 Fahrenheit	
cooked chicken	steam table	160.00 Fahrenheit	
raw chicken	walk in cooler	41.00 Fahrenheit	
tomato sauce	steam table	160.00 Fahrenheit	
mashed potatoes	hot holding unit	116.00 Fahrenheit	
cherry tomatoes	2 door upright cooler	41.00 Fahrenheit	
milk	3 door upright cooler	41.00 Fahrenheit	
pasteurized shelled eggs	bottom storage of sandwich prep cooler	40.00 Fahrenheit	
sliced tomatoes	sandwich prep cooler	41.00 Fahrenheit	
chlorine sanitizer	automatic dishwasher	50.00 PPM	
hot water	3 comp sink	120.00 Fahrenheit	
meatballs	walk in cooler	41.00 Fahrenheit	
cooked rice pilaf	hot holding unit	160.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
ham slices	sandwich prep cooler	50.00 Fahrenheit	
egg drop soup	hot holding unit	160.00 Fahrenheit	
shredded cheese	sandwich prep cooler	41.00 Fahrenheit	
steamed potatoes	walk in cooler	65.00 Fahrenheit	
hot dogs	hot holding unit	116.00 Fahrenheit	
milk	2 door upright cooler	41.00 Fahrenheit	
block of sliced cheese	sandwich prep cooler	50.00 Fahrenheit	
quaternary ammonium sanitizer	3 comp sink	300.00 PPM	
mashed potatoes	hot holding unit	116.00 Fahrenheit	

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Overall Comments:

JOINT INSPECTION WITH SHANNON R.

REPORT WRITTEN BY SHANNON R. AND FRANK L.

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 **9/24/2026**. 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: TRAM LE
DIRECTOR OF DINING SERVICES
Signed On: September 10, 2026