

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 FA0271960 - LHCF - VASONA CREEK HEALTHCARE		Site Address 16412 LOS GATOS BL, LOS GATOS, CA 95032		Inspection Date 03/16/2026		Placard Color & Score GREEN 84		
Program PR0411244 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GOLDEN OAK HOLDINGS, LL		Inspection Time 12:40 - 15:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JESSAMYN DUMLAO				FSC Christian Velasquez 01/14/2029

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

OFFICIAL INSPECTION REPORT

Facility FA0271960 - LHCF - VASONA CREEK HEALTHCARE		Site Address 16412 LOS GATOS BL, LOS GATOS, CA 95032	Inspection Date 03/16/2026
Program PR0411244 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name GOLDEN OAK HOLDINGS, LLC	Inspection Time 12:40 - 15:20
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: Multiple Potentially Hazardous Food within two 2 door reach in refrigerators and walk in cooler measured above 41F. All temp logs for units state below 40F at 5 am but not temperature measurements after. Ambient temperature for 2 door reach in #1 measured at 70F, ambient temperature for 2 door reach in #2 measured at 47F, ambient temperature of walk in cooler measured at 48F. Within the walk in cooler's thermostat, it was observed to be set above 40F (~44F).

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.

[COS]: PHFs that measured above 41F for more than 4 hours were voluntarily discarded.

[SA]: PHFs that measured above 41F for less than 4 hours were placed in the walk in cooler after the ambient temperature decreased to 39F.

note: for 2 door reach in #2, some food items stored on the bottom and further back of the unit measured at 41F or below.

Minor Violations

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: Washed and wet containers stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking

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

Inspector Observations: Maximum water temperature at 1 comp prep sink measured at 116F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature for 2 door reach in #1 measured at 70F, ambient temperature for 2 door reach in #2 measured at 47F, ambient temperature of walk in cooler measured at 48F. Within the walk in cooler's thermostat, it was observed to be set above 40F (~44F).

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times.

[COS]: Thermostat of walk in cooler was adjusted and ambient temperature decreased to 39F.

[SA]: Facility shall not use the 2 door reach ins until it is properly working. All PHFs shall be stored in the walk in cooler or walk in freezer.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0271960 - LHCF - VASONA CREEK HEALTHCARE	Site Address 16412 LOS GATOS BL, LOS GATOS, CA 95032	Inspection Date 03/16/2026
Program PR0411244 - FOOD PREP / FOOD SVC OP. 6-25 EMPLOYEES RC 2 - FP13	Owner Name GOLDEN OAK HOLDINGS, LLC	Inspection Time 12:40 - 15:20

Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	3 comp sink	200.00 PPM	
water	2 comp prep sink	120.00 Fahrenheit	
pasta	steam table	168.00 Fahrenheit	
Quat sanitizer	sanitizer bucket	200.00 PPM	
ham	2 door reach in #2	40.00 Fahrenheit	-ham: 40F - 41F -egg salad: 41F -unopened yogurt: 40F -cottage cheese: 41F -turkey: 41F -cut tomatoes: 48F (diligent prep) -salad with cut tomatoes: 58F (diligent prep) VCD: -cheese: 49F - 51F -milk: 46F - 48F -pudding: 48F -opened yogurt: 46F -beef and chicken paste: 48F
Chlorine sanitizer	dish machine	100.00 PPM	
milk	2 door reach in #1	74.00 Fahrenheit	-milk pudding: 69F -chocolate pudding: 69F -vanilla mighty shake (with dairy): 70F (placed from freezer to unit ~1.5 hours prior to measurement; relocated to freezer)
water	3 comp sink	120.00 Fahrenheit	
raw beef	walk in cooler	48.00 Fahrenheit	VCD: -ground turkey: 48F -cottage cheese: 47F -yogurt: 48F -Cream cheese: 48F -sour cream: 47F -milk: 47F
water	hand sink	100.00 Fahrenheit	
green beans	steam table	159.00 Fahrenheit	

Overall Comments:

Provide proof (ambient temperatures) that 2 door reach in units have been repaired via email to Specialist at Princess.Lagana@deh.sccgov.org.

Discussed adding a temperature check in the middle of the day on top of their morning and evening temp checks.

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 **3/30/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0271960 - LHCF - VASONA CREEK HEALTHCARE	Site Address 16412 LOS GATOS BL, LOS GATOS, CA 95032	Inspection Date 03/16/2026
Program PR0411244 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name GOLDEN OAK HOLDINGS, LLC	Inspection Time 12:40 - 15:20

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: Jessamyn Dumlao
Manager

Signed On: March 16, 2026