

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 FA0206715 - LHCF- ATRIA WILLOW GLEN		Site Address 1660 GATON DR, SAN JOSE, CA 95125		Inspection Date 02/27/2025	
Program PR0302026 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ARV ASSISTED LIVING INC		Inspection Time 16:00 - 17:20
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By EDGAR BAUTISTA	FSC EDGAR BAUTISTA 01/31/2028	

Placard Color & Score
GREEN
86

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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						
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	X	
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		
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	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: *In the kitchen area, measured a container of cooked rice at 110F and mashed potatoes at 108F to be stored in the steam table. [CA] Ensure potentially hazardous foods are held hot at 135F or above to prevent bacterial growth. Potentially hazardous foods to be placed in hot holding shall be properly reheated to 165F prior to storage in hot holding (reheated to 135F for fully prepackaged product). [SA] Operator moved cooked rice and mashed potatoes to oven for additional reheating.*

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed open bags of dry food stored on storage racks in the dry storage room. [CA] Ensure all open bags of dry food are transferred to food grade containers or placed in containers and covered with a fitted lid.*

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: *In the walk-in refrigerator, observed a pizza cutter stored directly in contact with a sheet cake. [CA] Ensure utensils are stored in food containers with the handle facing away from the food to prevent possible contamination.*

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

Inspector Observations: *Observed gaps and crevices around shelving and walls by the warewash area. [CA] Ensure all gaps, cracks, and crevices are properly sealed to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chicken salad	3 door reach in refrigerator	48.00 Fahrenheit	Equipment in use; possible defrost cycle; remeasured at ambient air temperature of 40F.
pulled pork	walk-in refrigerator	35.00 Fahrenheit	
lactic acid sanitizer	3 compartment sink	704.00 PPM	
cooked rice	counter-top	110.00 Fahrenheit	
tuna salad	3 door reach in refrigerator	48.00 Fahrenheit	Equipment in use; possible defrost cycle; remeasured at ambient air temperature of 40F.
tomato soup	soup warmer	158.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
mashed potatoes	steam table	160.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked beef	counter-top	156.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked chicken	counter-top	168.00 Fahrenheit	
fried chicken	counter-top	177.00 Fahrenheit	
shredded cheese	walk-in refrigerator	34.00 Fahrenheit	
cut melon	3 door reach in refrigerator	45.00 Fahrenheit	Equipment in use; possible defrost cycle; remeasured at ambient air temperature of 40F.
mashed potatoes	counter-top	108.00 Fahrenheit	
cut melon	walk-in refrigerator	37.00 Fahrenheit	

Overall Comments:

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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 **3/13/2025**. 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: EDGAR BAUTISTA
EXECUTIVE CHEF

Signed On: February 27, 2025