

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 FA0271959 - LHCF - SAN JOSE HEALTHCARE & WELLNESS		Site Address 75 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 11/04/2025	
Program PR0411243 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SOL HEALTHCARE LLC		Inspection Time 10:30 - 12:10
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By NAGMA AND LINH	FSC HONG NGUYEN 11/17/2026	

Placard Color & Score
GREEN
95

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						S
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	
K20 Licensed health care facilities/schools: prohibited foods not being offered	X						
K21 Hot and cold water available			X				N
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	X	
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		
K48 Plan review		

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K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this 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 2-compartment sink initially measured 109F.

The maintenance operator (Jonathan) stated that they had been having water temperature issues due to the water booster automatically shutting off.

Operator turned on the water booster. However, the water temperature then began to decrease and fluctuate for several minutes between 72F - 100F. After approximately 10 minutes, the water was re-measured to be 120F.

Operator scheduled a repair technician to come Thursday or Friday this week to repair the water booster.

[CA] Hot water shall be consistently supplied at a minimum temperature of 120°F measured from the warewashing sink faucet.

A follow-up inspection will be conducted next week to assess compliance. See notes below.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In the dry storage room: observed opened bags of dry foods were tied shut without secondary containment.

[CA] After opening foods, store inside rigid containers with tight-fitting lids.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
CHLORINE	DISHWASHER	50.00 PPM	
HOT WATER	2-COMPARTMENT SINK	110.00 Fahrenheit	FLUCTUATED BETWEEN 72 - 100F FOR SEVERAL MINUTES, THEN RAISED TO 120F.
QUATERNARY AMMONIA	SANITIZER BUCKET	200.00 PPM	
GROUND BEEF, MILK, JUICES	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	HANDSINK, KITCHEN AND RESTROOMS	100.00 Fahrenheit	
VEGETABLES, MILK	UPRIGHT REFRIGERATOR, DRY STORAGE ROOM	40.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted sometime next week. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 or email mindy.nguyen@deh.sccgov.org if there are any changes or updates.

Per operator, this facility does not cool foods on a regular basis; there is only occasional cooling of very small amounts of leftovers, but most of the time they are just discarded.

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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 **11/18/2025**. 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: Nagma Khan
AIT

Signed On: November 04, 2025