

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 09/29/2026
Program PR0302026 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name ARV ASSISTED LIVING INC	Inspection Time 13:30 - 13:50
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By EDGAR	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee washing dishes. Employee handled dirty dishes and then handled sanitized dishes without washing their hands. Observed employee handling wiping cloth on counter, to wipe hands and to use for hot food equipment. Employee then touched food without removing gloves and washing hands. [CA] Hands shall be cleaned after handling soiled food equipment and before moving onto clean equipment. Gloves shall be removed and hands washed after handling sanitizer and before handling food. [COS] Employees redirected to remove gloves and wash hands prior to handling food or sanitized equipment.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Reference CO0161010

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 **10/13/2026**. 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: Edgar Bautista
Executive Chef
Signed On: September 29, 2026