

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 FA0272194 - LHCF - PALO ALTO SUB-ACUTE AND REHABILIT		Site Address 911 BRYANT ST, PALO ALTO, CA 94301		Inspection Date 12/03/2025	
Program PR0411702 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name COVENANT CARE CALIFORNIA		Inspection Time 10:50 - 12:00
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By JENNIFER MEJIA	FSC Amin Hadameh 2/24/2030		

Placard Color & Score
GREEN
96

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						
K06	Adequate handwash facilities supplied, accessible	X						
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	
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		
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		X
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

No major violations were observed during this inspection.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: The food preparation sink drain pipe is directly plumbed.

[CA] Food preparation sink shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1" air gap.

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

Inspector Observations: Within the kitchen, observed non-sealed concrete floor areas. Non 3/8 inch cove base flooring exists throughout the kitchen and dry storage room.

Within the restrooms, observed imitation wood, non-cove base flooring.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	2 comp, prep, mop sink	120.00 Fahrenheit	
cheese	upright fridge	39.00 Fahrenheit	
quat sanitizer	2 comp sink	200.00 PPM	
warm water	hand wash sink	100.00 Fahrenheit	
sauce	upright fridge	40.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
ground beef	oven	200.00 Fahrenheit	
hamburger	steam table	175.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Dakar Holding LLC

NEW OWNER: LHCF - Palo Alto Post-Acute

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP13.

An invoice for the permit fee in the amount of \$1,148.00 plus a 25% late fee of \$287.00, for a total of \$1,435.00 will be mailed to the billing address on the application.

Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2026 - 12/31/2026

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

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An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 12/3/2025**

Facility shall install the following to meet current code requirements:

- 1. A three compartment warewashing sink (currently 2 comp)**
- 2. Provide an indirect drain connection for the food preparation sink**
- 3. Approved flooring material within the kitchen, dry storage and employee restrooms.**

**Plans to install the above deficiencies shall be submitted within 6 months, with final installation occurring within 1 year.
Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above.
Go to <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx> for more information.**

**Ventilation hood does not fully overhang cooking equipment.
Upgrading to a hood which fully covers cooking equipment will be required upon replacement of the system.**

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 **12/17/2025**. 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: Jennifer Mejia
PIC
Signed On: December 03, 2025