

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 FA0274035 - LHCF - REGIONAL MEDICAL CENTER OF SAN J		Site Address 225 N JACKSON AV, SAN JOSE, CA 95116		Inspection Date 04/25/2025		Placard Color & Score GREEN 88		
Program PR0414450 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name SAN JOSE HEALTHCARE SY		Inspection Time 10:00 - 12:30			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By SUZIE				FSC Tara Houck 04/21/2026

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						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						S
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						S
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		X
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cut melon and cheese measured between 42F-44F in self service salad bar.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

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

Inspector Observations: Water temperature throughout kitchen measured between 108F-112F

[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, unclear, 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: Some sealant on the walk-in fridge ceiling, on the side of the ice machine in kitchen and hood at cookline are hanging.

[CA] Remove sealant to prevent physical contamination and reseal if necessary.

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: Pressurized CO2 tank is not secured in dry storage.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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

Inspector Observations: Dead flies observed on the floor in trash collection area. No live flies observed in the area.

[CA] Clean and maintain floor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Ham	Fridge 6 thawing	39.00 Fahrenheit	
Turkey sandwich	1 door reach-in fridge	39.00 Fahrenheit	
Water	3 compartment sink	108.00 Fahrenheit	
Cheese	Diary walk-in fridge	35.00 Fahrenheit	
Water	Dishmachine	171.30 Fahrenheit	
Reduced fat milk	self service station	40.00 Fahrenheit	
Ranch	Fridge drawer 20 cateria island	39.00 Fahrenheit	
Water	5 wells steam table	174.00 Fahrenheit	
Clam chowder	self service station	168.00 Fahrenheit	
Rice	Self service station	148.00 Fahrenheit	
White tun	Walk-in fridge 2	36.00 Fahrenheit	
Beef base	1 door reach-in fridge 7	40.00 Fahrenheit	
Water	1 compartment sink	112.00 Fahrenheit	
Cut melon	Salad bar area	44.00 Fahrenheit	
Cheese	2 doors fridge cafeteria cookline	40.00 Fahrenheit	
Butter	2 doors fridge 11	32.00 Fahrenheit	
Cut tomato	Walk-in fridge no. 5 produce	38.00 Fahrenheit	
Ambient temperature	warmer	154.00 Fahrenheit	
Ambient temperature	2 drawer fridge Cafeteria cookline	40.00 Fahrenheit	
Turkey sandwich	2 doors fridge	39.00 Fahrenheit	
Water	Hand wash sinks	107.00 Fahrenheit	
Ambient temperature	Self-service salad bar fridge	34.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: REGIONAL MEDICAL CENTER

NEW OWNER: SANTA CLARA VALLEY HEALTHCARE

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

The permit category for this facility is FP 17. An invoice for the permit fee in the amount of \$2,011.00 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: 05/01/25 - 04/30/26 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.

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 04/25/25*

**Permit condition: N/A*

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 **5/9/2025**. 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.

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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: Suzie
Director
Signed On: April 25, 2025