

# 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

|                                                                                 |  |                                                                |                                             |                                      |                                         |                                                                                                                                                    |  |                                  |
|---------------------------------------------------------------------------------|--|----------------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------|
| <b>Facility</b><br>FA0270084 - LHCF - SUNNY VIEW RETIREMENT COMMUNITY           |  | <b>Site Address</b><br>22445 CUPERTINO RD, CUPERTINO, CA 95014 |                                             | <b>Inspection Date</b><br>08/05/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>77</b> </div> |  |                                  |
| <b>Program</b><br>PR0402022 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16 |  |                                                                | <b>Owner Name</b><br>FRONT PORCH COMMUNITII |                                      | <b>Inspection Time</b><br>15:20 - 17:00 |                                                                                                                                                    |  |                                  |
| <b>Inspected By</b><br>FRANK LEONG                                              |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                             | <b>Consent By</b><br>TRAM LE         |                                         |                                                                                                                                                    |  | <b>FSC</b> TRAM LE<br>02/27/2030 |

| 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  |       |       |        |     |     | N   |
| K14                            | Food contact surfaces clean, sanitized                                      |    | X     |       | X      |     |     | N   |
| 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                    | X   |     |
| 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                                      |     |     |

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| Program<br>PR0402022 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16 |                                   | Owner Name<br>FRONT PORCH COMMUNITIES & SERV            | Inspection Time<br>15:20 - 17:00 |
| 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, in the hot holding unit, measured prepared sandwiches at 112F and cooked steak at 111F. Per operator, potentially hazardous foods prepared about 30 minutes prior.*

Follow-up By  
08/07/2025

*In the 2 door prep unit, measured cut cherry tomatoes at 47F and blue cheese at 46F. Per operator, potentially hazardous foods stored from within 30 minutes.*

**[CA]** *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above.*

**[SA]** *Operator reheated prepared sandwiches and cooked steak in the oven. Operator moved cut cherry tomatoes and blue cheese to nearby refrigeration to facilitate proper holding temperatures.*

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** *Observed employee drop a container of cooked steak on the floor without contents spilling onto the floor. Employee then attempted to transfer container of cooked steak onto a sheet pan. During the transfer, employee placed the contaminated bottom of the container onto the sheet pan to be used.*

Follow-up By  
08/07/2025

**[CA]** *Ensure all food contact surfaces are maintained clean and sanitized to prevent possible contamination of food. Food contact surfaces that have been contaminated shall not be used for storage of food.*

**[COS]** *Operator switched to use a clean sheet pan and moved the contaminated pans for warewashing.*

### 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:** *In the kitchen area, at the 2 compartment prep sink, and the 3 compartment warewash sink, measured hot water at 114F.*

**[CA]** *Ensure an adequate supply of potable hot water is provided and maintained at 120F at all warewash, food prep, and janitorial sinks.*

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

**Inspector Observations:** *Observed open bags/containers of food in the dry storage room.*

**[CA]** *Ensure all open bags of dry food are transferred to food grade containers or stored in food grade containers and covered with a fitted lid.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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:** *In the kitchen area, on a wooden knife rack, observed two broken/snapped knives stored.*

**[CA]** *Ensure all utensils and equipment are maintained in good repair. Discontinue use of wooden equipment. Use only approved, smooth, durable, and easily cleanable materials and equipment.*

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food in good condition, safe, unadulterated.

Needs Improvement - Food contact surfaces clean, sanitized.

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## Measured Observations

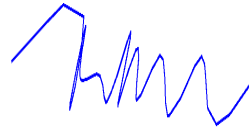
| Item                           | Location                                  | Measurement       | Comments |
|--------------------------------|-------------------------------------------|-------------------|----------|
| hot water                      | 2 compartment prep sink                   | 114.00 Fahrenheit |          |
| quaternary ammonium sanitizer  | 3 compartment sink                        | 200.00 PPM        |          |
| gravy                          | steam table                               | 150.00 Fahrenheit |          |
| blue cheese                    | 2 door prep unit (right side of cookline) | 46.00 Fahrenheit  |          |
| prepared sandwiches            | hot holding unit                          | 112.00 Fahrenheit |          |
| cut cherry tomatoes            | 2 door prep unit (right side of cookline) | 47.00 Fahrenheit  |          |
| sliced tomatoes                | 2 door prep unit (left side of cookline)  | 39.00 Fahrenheit  |          |
| chlorine sanitizer             | warewash machine                          | 100.00 PPM        |          |
| cooked steak                   | hot holding unit                          | 111.00 Fahrenheit |          |
| raw shelled eggs (pasteurized) | 2 door prep unit (left side of cookline)  | 39.00 Fahrenheit  |          |
| cooked beef/steak              | walk-in refrigerator                      | 38.00 Fahrenheit  |          |
| hot water                      | handwash sink                             | 100.00 Fahrenheit |          |
| sliced cheese                  | 2 door prep unit (left side of cookline)  | 41.00 Fahrenheit  |          |
| hot water                      | 3 compartment sink                        | 114.00 Fahrenheit |          |
| cooked beets                   | steam table                               | 140.00 Fahrenheit |          |
| raw chicken                    | walk-in refrigerator                      | 33.00 Fahrenheit  |          |
| ham                            | 2 door prep unit (left side of cookline)  | 41.00 Fahrenheit  |          |
| whipped cream                  | 2 door reach in refrigerator              | 41.00 Fahrenheit  |          |
| diced turkey                   | steam table                               | 148.00 Fahrenheit |          |
| milk                           | 2 door reach in refrigerator              | 41.00 Fahrenheit  |          |
| mashed potatoes                | steam table                               | 140.00 Fahrenheit |          |
| raw shelled eggs (pasteurized) | walk-in refrigerator                      | 39.00 Fahrenheit  |          |

## Overall Comments:

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 **8/19/2025**. 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: TRAM LE  
DIRECTOR OF DINING

Signed On: August 05, 2025