

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 FA0270049 - LHCF - VISTA MANOR NURSING CENTER		Site Address 120 JOSE FIGUERES AV, SAN JOSE, CA 95116		Inspection Date 11/06/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 89 </div>
Program PR0401978 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GHC OF SAN JOSE LLC		Inspection Time 13:30 - 14:30	
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By KRISTINA BROWN	FSC Kristina Brown 10/04/25			

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
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				S
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						
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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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: Inside the upright reach-in cooler nearest the ice machine, potentially hazardous foods measured at improper cold holding temperatures. Scrambled eggs (54F) sausage patties (52F) and raw pork (51F). Per employee the egg and sausage was from the breakfast and the raw pork was recently marinated during prep. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. Active prep of food shall not exceed 2 hours to limit time that food is out of proper holding temperatures. [COS] The raw pork is removed from the reach-in cooler to be cooked to a minimum of 165F. The egg and sausage was voluntarily discarded by employee.

Minor Violations

K14 - 3 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: Facility uses Ecolab Sink and Surface Sanitizer solution at the three compartment sink. The lactic acid concentration of the sanitizer was measured at 452 ppm which is below the manufacturer's acceptable range of 704-1875 ppm. [CA] Applicable sanitizer solution used for sanitizing food contact surface shall be measured within the acceptable range per manufacturer's label. OR at a minimum, if using chlorine sanitizer it shall be measured at at 100 ppm, or for quaternary ammonium it shall be measured at 200 ppm.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Mashed potato	Steam table	144.00 Fahrenheit	
Raw pork	Upright reach-in cooler nearest ice machine	51.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked vegetable	Cook top	140.00 Fahrenheit	
Scrambled eggs	Upright reach-in cooler nearest ice machine	54.00 Fahrenheit	
raw shell eggs	Upright reach-in cooler nearest ice machine	41.00 Fahrenheit	
sausage patty	Upright reach-in cooler nearest ice machine	52.00 Fahrenheit	
Pork	Steam table	137.00 Fahrenheit	
Rice	Prep table	136.00 Fahrenheit	
Fried rice	Upright reach-in cooler nearest ice machine	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chicken	Upright reach-in freezer nearest office	-2.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Milk	Upright reach-in cooler nearest three compartment sink	40.00 Fahrenheit	
Chicken noodle soup	Cook top	145.00 Fahrenheit	
Lactic acid sanitizer	Three compartment sink	452.00 PPM	
Chicken	Cook top	98.00 Fahrenheit	Per employee, removed from steam table after lunch to be discarded.

Overall Comments:

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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 **11/20/2023**. 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: Kristina Brown
Dietitian

Signed On: November 06, 2023