

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 FA0271955 - LHCF - CUPERTINO HEALTHCARE & WELLNESS		Site Address 22590 VOSS AV, CUPERTINO, CA 95014		Inspection Date 08/03/2026		Placard Color & Score YELLOW 77		
Program PR0411236 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SOL HEALTHCARE LLC		Inspection Time 14:50 - 17:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ISSAC QUIROZ				FSC ISSAC QUIROZ 04/25/2026

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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
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: *In the kitchen area, in the walk-in refrigerator, measured potentially hazardous foods between 56F and 65F including processed American cheese, processed Swiss American cheese, shredded monterey jack cheese, shredded cheddar, shredded parmesan cheese, cream cheese, cottage cheese, yogurt, milk, almond milk, soymilk, tofu, Mexican crema, pasteurized raw shelled eggs, hard boiled eggs, liquid eggs, sliced roast beef, whole turkey breast deli meat, sliced ham, sliced turkey, raw chicken, pesto, tuna salad and egg salad. Per operator, potentially hazardous foods stored from over 4 hours prior. Measured ambient air temperature of walk-in refrigerator at 64F.*

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

[SA] *Potentially hazardous foods were VC&D due to time and temperature abuse. See VC&D report.*

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, measured pureed broccoli at 74F. Per operator, pureed broccoli was prepared 4 hours prior.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath, in shallow containers, by adding ice, using ice paddles, separating food into smaller portions, and/or using rapid cooling technology.*

[COS] *Pureed broccoli was VC&D due to time and temperature abuse. See VD&D report.*

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the kitchen, below the warewash machine, observed rodent droppings on the floor.*

[CA] *Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal any cracks, crevices, gaps, and holes to prevent possible entrance for vermin. Contact pest control to provide service as necessary.*

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: *Measured ambient air temperature of walk-in refrigerator at 64F.*

[CA] *Ensure refrigeration is properly functioning and able to maintain potentially hazardous foods at 41F and below.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Measured ambient air temperature of the kitchen at 94F.*

[CA] *All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
frozen fish	walk-in freezer	24.00 Fahrenheit	
ice cream	3 door reach in freezer	-11.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	64.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
chlorine sanitizer	warewash machine	50.00 PPM	
potentially hazardous foods	walk-in refrigerator	65.00 Fahrenheit	Measured processed American cheese, processed Swiss American cheese, shredded monterey jack cheese, shredded cheddar, shredded parmesan cheese, cream cheese, cottage cheese, yogurt, milk, almond milk, soymilk, tofu, Mexican crema, pasteurized raw shelled eggs, hard boiled eggs, liquid eggs, sliced roast beef, whole turkey breast deli meat, sliced ham, sliced turkey, raw chicken, pesto, tuna salad and egg salad between 56F and 65F.
almond milk	walk-in freezer	39.00 Fahrenheit	
ambient air temperature	2 door reach in refrigerator	35.00 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 **8/17/2026**. 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: ISSAC QUIROZ
DIETARY MANAGER

Signed On: August 03, 2026