

# 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> FA0200985 - FORUM-RANCHO SAN ANTONIO RETIREMENT		<b>Site Address</b> 23500 CRISTO REY DR, CUPERTINO, CA 95014		<b>Inspection Date</b> 04/28/2025		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">93</div>		
<b>Program</b> PR0305080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> RANCHO SAN ANTONIO RET		<b>Inspection Time</b> 09:00 - 10:45			
<b>Inspected By</b> MARCELA MASRI		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> CHEF DEAN				<b>FSC</b> JORGE PENA 3-6-27

  

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	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		
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	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		
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	X	
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

No major violations were observed during this inspection.

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: FOUND NO SOAP IN THE WALL DISPENSER FOR THE HAND WASH SINK NEAR THE ENTRANCE TO THE KITCHEN. [CA] PROVIDE SOAP AND PAPER TOWELS AT ALL TIMES. COS**

**FOUND THE SPLASH GUARD AT THE HAND WASH SINK NEAR WHERE THE CLEAN PLATES ARE STORED TO BE LESS THAN 6 INCHES HIGH. [CA] PROVIDE A 6 INCH HIGH SPLASH METAL GUARD OR RELOCATE THE CLEAN PLATES TO PREVENT SPLASHING ONTO THE PLATES. NOTE: THE PLATES WERE RELOCATED. COS**

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

**Inspector Observations: FOUND A CONTAINER WITH POTATOES STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] KEEP FOOD 6 INCHES ABOVE THE FLOOR.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: FOUND A CO2 TANK NOT FASTENED TO A RIGID STRUCTURE. [CA] FASTEN THE CO2 TANK TO A RIGID STRUCTURE.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
YOGURT	WALK IN COOLER	40.00 Fahrenheit	
CHEESE	WALK IN COOLER	39.00 Fahrenheit	
PASTA	SERVICE REFRIGERATOR	39.00 Fahrenheit	
YOGURT	SLIDE DOOR REFRIGERATOR	35.00 Fahrenheit	
HAM	SERVICE REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINKS	120.00 Fahrenheit	
MILK	SLIDE DOOR REFRIGERATOR	40.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	39.00 Fahrenheit	
GROUND BEEF	REACH IN REFRIGERATOR	32.00 Fahrenheit	
HOT WATER	HAND WASH SINKS	100.00 Fahrenheit	
SALAD DRESSING	REACH IN REFRIGERATOR	39.00 Fahrenheit	
POTATOE SALAD	SERVICE REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	WAREWASHER	160.00 Fahrenheit	
ICE CREAM	REACH DOWN FREEZER	3.00 Fahrenheit	
CHEESE	SECOND SERVICE REFRIGERATOR	39.00 Fahrenheit	
TURKEY	SERVICE REFRIGERATOR	39.00 Fahrenheit	
TUNA SALAD	DRAWER REFRIGERATOR	41.00 Fahrenheit	
SEAFOOD	UNDER COUNTER REFRIGERATOR	39.00 Fahrenheit	

### 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 **5/12/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** DANTE MEDINA  
DIRECTOR OF HOSPITALITY

**Signed On:** April 28, 2025