

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 FA0240238 - LHCF - GOOD SAMARITAN HOSPITAL THE		Site Address 2425 SAMARITAN DR, SAN JOSE, CA 95124		Inspection Date 07/28/2026		Placard Color & Score GREEN 85		
Program PR0300984 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name GOOD SAMARITAN HOSPITA		Inspection Time 11:30 - 14:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JESUS/CHEF WILLIAM				FSC David Le 09/22/2030

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						S
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						
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		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		
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

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:

Utensil surface in the high temperature dishwasher machine was measured at a maximum temperature of 145 degrees Fahrenheit.

[Corrective Action] Ensure utensil surface reaches a minimum temperature of 160 degrees Fahrenheit to properly sanitize utensils.

[Suitable Alternative] Facility will soak utensils in quaternary ammonium sanitizer at the 3 compartment sink after utensils go through dishwasher machine. This is only a temporary method until high temperature dishwasher is repaired.

Follow-up By
07/30/2026

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:

Hot water at the 3 compartment sink was measured at a maximum temperature of 104 degrees Fahrenheit. Hot water at the handwash sink was measured at a maximum temperature of 96 degrees Fahrenheit.

[Corrective Action] Ensure hot water at the 3 compartment sink is provided at a minimum temperature of 120 degrees Fahrenheit and 100 degrees Fahrenheit at handwash sinks.

Follow-up By
07/30/2026

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:

1. Observed water leak from the dishwasher machine by the Rinse Additive dispenser.

[Corrective Action] Repair to stop the leak.

2. Observed condensation dripping onto the floor from the iced well across from the 2 door upright cooler in the cafeteria.

[Corrective Action] Ensure equipment is properly disposing condensate into drainage system.

3. Handle is loose on the warmer #2.

[Corrective Action] Secure the handle.

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

Inspector Observations:

Damaged floor tiles at the entry way to the warewash area. Split flooring observed near the handwash sink in cafeteria.

[Corrective Action] Maintain floors in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
soup	2 door hot holding cabinet	161.00 Fahrenheit	warmer #2
yogurt, turkey	2 door upright cooler	41.00 Fahrenheit	cafeteria
milk	cooler #1	35.00 Fahrenheit	
beef roast, milk, cut melons	walk-in cooler	36.00 Fahrenheit	
utensil surface	high temperature dishwasher machine	145.00 Fahrenheit	sensor facing down
tuna salad	cooler #11	41.00 Fahrenheit	
potatoes	cooler #12	50.00 Fahrenheit	cooling
mash potatoes	steam table	146.00 Fahrenheit	
chicken base	cooler #10	35.00 Fahrenheit	
turkey, sliced tomatoes	iced well at deli	40.00 Fahrenheit	cafeteria
yogurt	cooler #5	41.00 Fahrenheit	
meat	2 door hot holding cabinet	135.00 Fahrenheit	cafeteria
salmon	cooler #12	38.00 Fahrenheit	
rice, carrots	steam table	165.00 Fahrenheit	
cream cheese	cooler #2	33.00 Fahrenheit	
cut melons	cooler #3	36.00 Fahrenheit	
sliced cucumber	cooler #17	36.00 Fahrenheit	
utensil surface	high temperature dishwasher machine	145.00 Fahrenheit	sensor facing up
meat	2 door hot holding cabinet	135.00 Fahrenheit	
pooled eggs	cooler #13	38.00 Fahrenheit	
cheese	cooler #9	37.00 Fahrenheit	
beef	cooler #15	38.00 Fahrenheit	
cheese, sliced tomatoes	6 drawer prep cooler	40.00 Fahrenheit	
hot water	handwash sink	101.00 Fahrenheit	cafeteria
slice tomatoes	cooler #4	37.00 Fahrenheit	
milk	single door on the counter cooler	39.00 Fahrenheit	
gravy	steam table	178.00 Fahrenheit	
pasta	prep cooler	38.00 Fahrenheit	@ cookline
sliced tomatoes	cooler #6	36.00 Fahrenheit	
sandwich	cooler #7	34.00 Fahrenheit	
hot water	handwash sink	96.00 Fahrenheit	kitchen
sliced tomatoes, turkey	6 drawer prep cooler	40.00 Fahrenheit	salad bar
quaternary ammonium sanitizer	sanitizing bucket	200.00 PPM	
hot water	3 compartment sink	104.00 Fahrenheit	

Overall Comments:

Hot foods at cafeteria are discarded after lunch.

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 **8/11/2026**. 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.

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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: Chef William
Chef

Signed On: July 28, 2026