

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 FA0283552 - SANTA CLARA VALLEY MEDICAL CENTER KITC		Site Address 777 TURNER DR, SAN JOSE, CA 95128		Inspection Date 11/06/2025		Placard Color & Score GREEN 93		
Program PR0425340 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name COUNTY OF SANTA CLARA		Inspection Time 09:50 - 11:15			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By DURGAVARAPRASA NAMBURU				FSC DURGAVARAPRASA NAMBURU 10/14/2028

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						
K06	Adequate handwash facilities supplied, accessible	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						
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				N
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		X
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

No major violations were observed during this inspection.

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 running water was not supplied up to a minimum required temperature for all the sink except the janitorial sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

[SA] Adjust the hot water heater setting.

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: After use mop was left in side mop bucket holder.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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

Inspector Observations: Observed debris of food spill behind the larger cooking pot at the kettle.

[CA] Clean and sanitize the floor immediately after spill.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
HOT WATER	DISHWASHER	168.00 Fahrenheit	
SOUP	HOT HOLDING	180.00 Fahrenheit	
HOT WATER	HAND WASHING DISHWASHING AREA	91.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	118.00 Fahrenheit	
TURKEY CONTAINER 2	WALK IN COOLER	40.00 Fahrenheit	
TUNA	FOOD PREP COOLER	42.00 Fahrenheit	JUST PUT BACK AFTER FOOD PREP AMBIENT 40
TURKET	FOOD PREP COOLER	38.00 Fahrenheit	
HOT WATER	HAND WASHING FOOD PREP AREA	98.00 Fahrenheit	
SALAD DRESSING	REFRIGERATION	40.00 Fahrenheit	
EGG SALAD	FOOD PREP COOLER	42.00 Fahrenheit	JUST PUT BACK IN AFTER PREP AMBIENT 40
QA SANITIZER	BUCKET	200.00 PPM	
MILK	WALK IN COOLER	38.00 Fahrenheit	
RICE	HOT HOLDING	180.00 Fahrenheit	
HOT WATER	3-COMP SINK	104.00 Fahrenheit	
QA SANITIZER	3-COMP SINK	200.00 PPM	
TURKET CONTAINER 1	WALK IN COOLER	50.00 Fahrenheit	ACTIVE COOLING

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 **11/20/2025**. 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: DURGAVARAPRASA NAMBURU
Food Service Supervisor
Signed On: November 06, 2025