

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 FA0272218 - LHCF - PACIFIC HILLS POST ACUTE		Site Address 370 NOBLE CT, MORGAN HILL, CA 95037		Inspection Date 10/16/2026		Placard Color & Score GREEN 90		
Program PR0411750 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GRANDA HOLDINGS LLC		Inspection Time 14:15 - 17:15			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By JATE LONGHURST				FSC Delia Gomez Lopez 3/20/2028

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						
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		N
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		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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Walk-in cooler measured at an ambient of 50F with IR thermometer. Internal temperatures were taken of the following PHF items that measured above the 41F:*

Swiss cheese: 54F

Whole raw eggs: 55F

Cottage cheese: 54F

PIC stated some of the items were stored in this unit since yesterday exact items were unknown.

[CA] PHFs stored in cooler shall be held at 41°F or below. Repair, adjust or replace unit if necessary.

[COS] Staff voluntarily discarded compromised PHFs during time of inspection.

Minor Violations

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

Inspector Observations: *1.Observed sections of cove base to be missing or in bad condition (separating from wall). Also observed pitting, cracks and disrepair of current flooring.*

[CA] Flooring shall be maintained in good condition and made of approved materials. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches to ensure floors are easily cleanable. Replace flooring (send material specifications to inspector prior to installing).

2. Ice machine located on top of a permanent wooden riser.

[CA] Replace riser with material that is smooth/cleanable such as tile.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
whole raw eggs (pasteurized)	walk in cooler	55.00 Fahrenheit	
ambient	hot holding unit	155.00 Fahrenheit	
ambient	walk in freezer	19.00 Fahrenheit	
swiss cheese	walk in cooler	54.00 Fahrenheit	
ground beef	walk in freezer	9.00 Fahrenheit	
ranch	2-door cooler	39.00 Fahrenheit	IR
raw beef flanks	1-door standing thw cooler	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sanitizer: chlorine	dish washer	100.00 PPM	
sanitizer: quat	bucket	300.00 PPM	
ambient	walk in cooler	56.00 Fahrenheit	
ranch dressing	walk-in cooler	59.00 Fahrenheit	
milk	2-door cooler	37.00 Fahrenheit	
ham cheese sandwich	walk in cooler	50.00 Fahrenheit	
yogurt	2-door cooler	38.00 Fahrenheit	
macaroni salad	walk-in cooler	59.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
raw chuck beef	1-door standing thw cooler	39.00 Fahrenheit	
cottage cheese	walk in cooler	54.00 Fahrenheit	

Overall Comments:

Joint inspection with Belin Zepeda. Report written by Belin Zepeda.

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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 **10/30/2026**. 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: Laureen Geraci
Manager
Signed On: October 16, 2026