

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 02/10/2025		Placard Color & Score YELLOW 78		
Program PR0411236 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SOL HEALTHCARE LLC		Inspection Time 14:10 - 17:20			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By TRIXIE PEREZ				FSC CRISTINA GONZALEZ HERNAND 05/21/2029

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						
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		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	X	X
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: *In the kitchen area, in the steam table, measured cooked broccoli at 130F, cooked vegetables at 125F, cooked rice at 125F, liquefied meat at 90F, liquefied bread at 90F, and refried beans at 90F. Per operator, cooked broccoli, cooked vegetables, and cooked rice stored for lunch service and are to be discarded; and liquefied meat, liquefied bread, and refried beans stored for 20 minutes in the steam table with the intention to reheat. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator discarded cooked broccoli, cooked vegetables, and cooked rice. Operator moved liquefied meat, liquefied bread, and refried beans to steamer to reheat to 165F.*

Follow-up By
02/11/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed multiple live cockroaches underneath the warewash machine and warewash area. Observed unsealed FRP panels and crevices behind cove base tiles. Observed holes in floor tiles and missing grout around floor tiles. [CA] Facility shall be kept free of cockroach activity. Seal all cracks and crevices to prevent continued harborage. Clean and sanitize all areas with activity. Contact pest control to provide service for the facility. [SA] Facility is a licensed health care facility operating to provide meal service for 170 patients. Cockroach activity was limited to the warewash area, and no live activity or evidence of activity in the food prep and food storage areas. Previous pest control service conducted on 02/07/2025. Operator to contact pest control to provide service by morning 02/11/2025. A follow-up inspection to be conducted to evaluate facility for further activity and to ensure activity has not spread to food prep areas. Any contamination of food and/or cockroach activity in the food prep areas may result in closure of the facility.*

Follow-up By
02/11/2025

Minor Violations

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

Inspector Observations: *Observed open bags of cereal, and flour stored in the dry storage room. [CA] Ensure open bags of dry food are transferred to food grade containers and covered with a fitted lid, or placed into containers and covered with a fitted lid.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed knives stored between edges of prep tables in the food prep area. [CA] Ensure utensils and equipment are properly stored to prevent possible contamination. [SA] Knives removed from between edges of prep tables and to be properly washed and sanitized.*

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

Inspector Observations: *Underneath the warewash area, observed cracks and crevices between cove base tiles, and around edges of FRP panels. In the kitchen area, behind the steamer, observed FRP panel installed with crevices between edges. [CA] Ensure all wall panels are properly affixed to the wall and sealed. Seal all cracks and crevices to prevent possible harborage of vermin.*

Follow-up By
02/12/2025

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
raw shelled eggs	walk-in refrigerator	38.00 Fahrenheit	
liquefied bread	steam table	90.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
refried beans	steam table	90.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cooked rice	steam table	125.00 Fahrenheit	
cooked broccoli	steam table	130.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
liquefied meat	steam table	90.00 Fahrenheit	
pasteurized liquid eggs	walk-in refrigerator	38.00 Fahrenheit	
soup	stove-top	209.00 Fahrenheit	
milk	walk-in refrigerator	37.00 Fahrenheit	
cooked vegetables	steam table	125.00 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 **2/24/2025**. 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: TRIXIE PEREZ
CDM
Signed On: February 10, 2025