

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 FA0200985 - FORUM-RANCHO SAN ANTONIO RETIREMENT		Site Address 23500 CRISTO REY DR, CUPERTINO, CA 95014		Inspection Date 04/25/2024		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 93 </div>		
Program PR0305080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name RANCHO SAN ANTONIO RET		Inspection Time 12:15 - 14:10			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By DANTE - DIRECTOR				FSC Dante Medina 3/04/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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						
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		X
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:

Water at the hand washing station in the bathroom measured at less than 100 degrees Fahrenheit.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds and hand washing 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.

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

Inspector Observations:

1. In the kitchen area, under the cook line equipment, there are numerous tiles missing and grout of flooring worn with an accumulation of water occupying the space.

2. There is an accumulation of food debris under the cook line equipment and under shelving in the dry storage room .

3. In the dry storage room there is an opening in the ceiling due to a misplaced ceiling tile.

NOTE: PIC mentioned they may want to replace entire flooring. Ensure to contact our plan check program for plan check requirements.

[CA] Maintain all floors, walls, and ceilings of the facility clean and in good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has replaced their ware washing machine with a new one without going through plan check. Per PIC, the machine is not like for like.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Soup	Hot Hold	170.00 Fahrenheit	
Chicken	Hot Hold Cabinet	140.00 Fahrenheit	
Shrimp	Ice Bath	40.00 Fahrenheit	
Milk	Espresso Machine Cold hold	38.00 Fahrenheit	
Water	Hand Washing Station - Restroom	82.00 Fahrenheit	
Lamb	Walk in Cooler	39.00 Fahrenheit	
Beef	Walk in Cooler	39.00 Fahrenheit	
Ham	Prep Cooler	39.00 Fahrenheit	
Water	Three Compartment Sink	124.00 Fahrenheit	
Chicken	Prep Cooler	41.00 Fahrenheit	
Beef Patty	Final Cook	138.00 Fahrenheit	
Cheese	Prep Cooler	38.00 Fahrenheit	
Water	Hand Washing Station - Pedals	103.00 Fahrenheit	
Chicken Sandwich	Final Cook	170.00 Fahrenheit	
Frozen Vegetables	Walk in Freezer	10.00 Fahrenheit	
Filet Mignon	Drawer Refrigeration Unit	39.00 Fahrenheit	
Water	Ware Wash Machine	163.00 Fahrenheit	
Quat Sanitizer	Sanitizer Bucket	300.00 PPM	
Salmon	Final Cook	155.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	54.00 Fahrenheit	Cooling

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 **5/9/2024**. 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

Antonio Alanis

Received By: Antonio Alanis Correa
Food and Beverage Manager
Signed On: April 25, 2024