

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 FA0270048 - LHCF - WILLOW GLEN CENTER		Site Address 1267 MERIDIAN AV, SAN JOSE, CA 95125		Inspection Date 05/22/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 96 </div>		
Program PR0401977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name WILLOW GLEN CENTER		Inspection Time 11:20 - 13:20			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JOSH, FIDEL & STACY				FSC Fidel Castaneda Del Cid 7/19/27

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						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						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	X	
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	X	
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		
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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Found unapproved faucets install at 2-compartment sink warewash station. [CA] Facility shall install commercially approved faucet [CA] Provide commerical faucet with gooseneck facet with sprayer nozzle at warewash sink.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found a leaking faucet at 1-compartment sink (right side) when water knob is off. [CA] Secure leak.

2. Found cold water knob currently inoperable at 2-compartment sink warewash station (left) side. [CA] Ensure cold water is provided at all times.

****Note: Facility is currently using dish machine for all warewashing purposes.****

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
carrots	stove top	140.00 Fahrenheit	process of cooking
yam puree	hot holding	121.00 Fahrenheit	process of reheating
warm water	handsink (prep, 1-comp near warewash & RR)	100.00 Fahrenheit	
diced canteloup	walk-in	41.00 Fahrenheit	
hot water	2-comp warewash/(2x) 1-comp/mop sink	120.00 Fahrenheit	
ambient	2 door upright freezer	-2.60 Fahrenheit	
jello	2 door upright	39.00 Fahrenheit	
vegetable soups	stove top	149.00 Fahrenheit	process of cooking
ice cream	2 door upright freezer	1.20 Fahrenheit	
tuna	walk-in	38.00 Fahrenheit	
ambient	3 door upright freezer	1.40 Fahrenheit	
ambient	walk-in	33.00 Fahrenheit	
beef	hot holding	120.00 Fahrenheit	process of reheating
chlorine	dish machine	50.00 PPM	

Overall Comments:

FACILITY EVALUATION/OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: The Redwoods Post Acute

NEW OWNER: Better Care Inc.

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,119.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

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Note: Facility previously paid for a health permit invoice on 3/28/24. Further evaluation will be noted to determine if fees can be transferred to new account.

****Facility shall be charged 25% penalty fee of \$279.75.****

The Environmental Health Permit will be effective: 6/1/24 - 5/31/25.

Note: Permit dates maybe changed. Further review required.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Structural Review inspection conducted on 5/22/24.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

- Operator will provide a standard of operation (SOP) for warewashing conducted at 2-compartment sink.

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 **6/5/2024**. 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



Received By: Fidel Castaneda
Dietary Supervisor

Signed On: May 22, 2024