

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 FA0230299 - SENTER FOODS III		Site Address 3975 SENTER RD, SAN JOSE, CA 95111		Inspection Date 07/15/2026		Placard Color & Score GREEN 75			
Program PR0330306 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name LY, HENRY C		Inspection Time 14:30 - 16:30				
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By HENRY LY				FSC TONY LY 6-6-28	

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	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		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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: MISSING THE CERTIFICATION TAGS FOR THE SHELLSTOCK. THE RECEIPT WAS PRODUCED SHOWING THE APPROVED SOURCE. ALSO, DIFFERENT SPECIES OF SHELLFISH ARE COMINGLED IN THE TANK. [CA] PROVIDE THE CERTIFICATION TAGS AND KEEP EACH SPECIES OF SHELLFISH AND FROM DIFFERENT LOTS STORED IN SEPARATE TANKS.

REMOVE THE SHELLFISH FROM CONSUMER SELF SERVE UNTIL THE PROPER CERTIFICATION IS PROVIDED.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: ONE OF THE HAND WASH SINKS IN THE PRODUCE DEPARTMENT WAS COVERED WITH CARDBOARD. [CA] KEEP THE HAND WASH SINKS ACCESSIBLE AT ALL TIMES. COS

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND THE NOODLES IN THE WALK IN COOLER AT 49F. [CA] KEEP THE PERISHABLE NOODLES AT 41F OR BELOW.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: OBSERVED EVIDENCE OF FLY ACTIVITY. [CA] ELIMINATE ALL FLY PRESENCE.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND CUT RAW FISH AT THE CONSUMER SELF-SERVICE DISPLAY ON ICE. [CA] CUT RAW FISH SHALL BE PROPERLY BAGGED WHEN SOLD FOR RETAIL AT THE SELF-SERVICE DISPLAY.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND THE FISH TANKS WITH GREEN ALGAE. [CA] CLEAN THE TANKS MORE OFTEN.

FOUND THE DISPLAY CASE WINDOWS OF THE DISPLAY REFRIGERATOR WITH GREEN ALGAE. [CA] CLEAN THE WINDOWS MORE OFTEN.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND NO VENTILATION IN THE EMPLOYEE'S RESTROOM. [CA] PROVIDE VENTILATION.

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

Inspector Observations: THE WALL BY THE HAND WASH SINK IN THE PRODUCE PREP AREA IS IN DISREPAIR. [CA] REPAIR THE WALL.

THE PRODUCE WALK IN COOLER HAS GARBAGE ON THE FLOOR. [CA] CLEAN THIS AREA MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
PORK	WALK IN FREEZER	23.00 Fahrenheit	
EGGS	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
FISH	ON ICE	38.00 Fahrenheit	
MUSSELS	DISPLAY FREEZER	22.00 Fahrenheit	
NOODLES	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
TOFU	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
BEEF	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
ICE CREAM	REACH DOWN FREEZER	1.00 Fahrenheit	
PORK	DISPLAY REFRIGERATOR	39.00 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 7/29/2026. 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: HENRY LY
PIC
Signed On: July 15, 2026