

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 FA0266713 - TRIO COMMUNITY MEALS @ SEVEN TREES CO	Site Address 3590 CAS DR, SAN JOSE, CA 95111	Inspection Date 07/10/2025	Placard Color & Score GREEN 97							
Program PRO393828 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TRIO COMMUNITY MEALS, L		Inspection Time 11:00 - 12:00							
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By TENISHA WASHINGTON	FSC TENISHA WASHINGTON 3-29-27							
RISK FACTORS AND INTERVENTIONS				IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety certification										
K02 Communicable disease; reporting/restriction/exclusion								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								S		
K07 Proper hot and cold holding temperatures								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								S		
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										
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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: FOUND THE HOT WATER AT 114F AT THE 3 COMPARTMENT SINK. [CA] PROVIDE HOT WATER AT 120F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
COLE SLAW	WALK IN COOLER	35.00 Fahrenheit	
CHEESE	REACH IN REFRIGERATOR	39.00 Fahrenheit	
SPINACH RAVIOLI	REACH IN FREEZER	3.00 Fahrenheit	
QUATERNARY AMMONIUM	3 COMPARTMENT SINK	200.00 PPM	
MILK	WALK IN COOLER	34.00 Fahrenheit	
CHEESE	WALK IN COOLER	34.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	114.00 Fahrenheit	
GROUND BEEF	WALK IN FREEZER	-3.00 Fahrenheit	
HOT WATER SANITIZER	WARE WASHER	160.00 Fahrenheit	
TUNA SALAD	REACH IN REFRIGERATOR	40.00 Fahrenheit	
YOGURT	REACH IN REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 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 7/24/2025. 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: TENISHA WASHINGTON
MANAGER

Signed On: July 10, 2025