

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 FA0281234 - CYPRESS COMMUNITY AND SENIOR CENTER		Site Address 403 CYPRESS AV, SAN JOSE, CA 95117		Inspection Date 07/24/2025	
Program PR0422337 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CITY OF SAN JOSE DEPT OF		Inspection Time 11:20 - 12:10
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By ALMA	FSC ALMA GAMEZ 2/22/26		

Placard Color & Score

GREEN
91

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									S
K02	Communicable disease; reporting/restriction/exclusion	X									
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						N
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								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								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										
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

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

Inspector Observations: CUCUMBER SALAD WITH YOGURT WAS MEASURED 60F. PREPARE ONE HOUR AGO.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC MADE A ICE BATH FOR THE CUCUMBER SALAD.

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

Inspector Observations: MILK CRATES IN USE TO STORE CARTONS OF VEGETABLES OFF FLOOR.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: CUCUMBER SALAD WITH YOGURT SCOOP WAS TOUCHING THE SALAD.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

[COS] PIC PLACED THE HANDLE OUT.

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

Inspector Observations: ONE OUT OF THREE BULBS UNDER THE HOOD WAS OUT.

[CA] Replace burnt out bulb.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
FRIED RICE	HOT HOLDING	150.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
BEEF	REFRIGERATION	40.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
CALIFLOUR	HOT HOLDING	137.00 Fahrenheit	
QA SANITIZER	3-COMP SINK	200.00 PPM	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
MEAT BALLS	FREEZER	25.00 Fahrenheit	
CHICKEN	HOT HOLDING	170.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
MILK	REFRIGERATION	41.00 Fahrenheit	
CUCUMBER WITH YOGURT	ROOM TEMP	60.00 Fahrenheit	PREP 1 HOUR AGO. PIC MADE ICE BATH FOR THE CONTAINER.

Overall Comments:

AFTER LUNCH SERVICE FOOD GETS THROWN AWAYS.

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 **8/7/2025**. 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.

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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: ALMA
PIC
Signed On: July 24, 2025