

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 FA0207462 - MAYFAIR COMMUNITY CENTER		Site Address 2039 KAMMERER AV, SAN JOSE, CA 95116		Inspection Date 01/27/2026
Program PR0422335 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CITY OF SAN JOSE DEPT OF	Inspection Time 14:20 - 15:25
Inspected By JENNIE PENALOZA	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By RUTH PEREZ	FSC Luis Alberto Sanchez Gonzalez 11/05/2029	

Placard Color & Score
N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Dry food residue observed on table mounted can opener blade.

[CA] Wash, rinse and sanitize can opener blade before use.

[COS] employee washed can opener at 3 comp sink.

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: Raw beef thawing is stored on shelf above container of lettuce.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] Lettuce was relocated to another shelf.

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: Sink and surface test paper is expired.

[CA] Provide new test paper for sanitizer at 3 comp sink.

Education

K07S - Proper hot and cold holding temperatures

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
cheese	walk-in cooler	39.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
temperataure	dish machine	160.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	food prep sink	120.00 Fahrenheit	
milk	walk-in cooler	40.00 Fahrenheit	
raw ground beef	walk-in cooler	32.00 Fahrenheit	

Overall Comments:

No food preparation conducted at time of inspection.

Per PIC, community center kitchen is used only for own City community events. Kitchen is not for community rentals.

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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 2/10/2026. 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: Ruth Perez
Supervisor

Signed On: January 27, 2026