

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 FA0281837 - ALUM ROCK UNITED METHODIST CHURCH - KIT	Site Address 30 KIRK AV, SAN JOSE, CA 95127-2214	Inspection Date 12/23/2025
Program PR0422911 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name ALUM ROCK UNITED METHC	Inspection Time 14:00 - 15:10
Inspected By MAMAYE KEBEDE	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By REV RANDY SMITH
	FSC Elizabeth Quintero	2/8/2030

Placard Color & Score

N/A
N/A

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: Milk stored on the upright fridge located in the pantry area was measured between 45 oF and 50 oF. .

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. Please relocate the milk into another fridge (COS).

K10 - 3 Points - Improper cooking time & temperatures; 114004, 114008, 114010

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

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, 114125(b), 114141

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

Inspector Observations: Repeated violaton: The maximum water temperature on the manual three compartment wash sink was measured at 100 OF.

[CA] Adjust the water heater temperature to raise the water temperature on the manual three compartments sink to 120 OF.

The maximum warm water temperature on the handwash sinks located in the restroom was measured at 65 OF.

[CA] Raise the water temperature on the handwash sink to 100 ppm immediately.

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: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils. equipment, and food contact surfaces.

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: The two upright single door fridges and the two ranges stored in the kitchen and one of the upright fridge located in the pantry area are all household standard one.

[CA] All equipment used in the facility must be NSF/ANSI approved or ETL/UL Sanitation listed one.

Ambient air temperature of one of the preparation fridges located back in the pantry was measured above 45 OF.

[CA] The ambient temperature of any refrigeration unit must be kept at or below 41 OF. Until the unit's temperature adjusted to 41 OF or below, please do not solely use the unit to store any potentially hazardous foods.

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.*

[CA] *Provide an approved prob type thermometer and use it with regular calibration and sanitization.*

Education

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	100.00 Fahrenheit	
Milk	Upright cooler	35.00 Fahrenheit	
Chicken	Upright freezer	0.00 Fahrenheit	

Overall Comments:

Note: 1. Food safety manager certificate: *Elizabeth Quintero - 2/8/2030.*

2. The facility order prepared food, portion on site, and serve to its church members twice a month on Sundays (1st and 3rd Sunday's of the month). It sometime cook food onsite as well.

3. Since the preparation sink is directly connected to sewer, please use strainer or colanders to wash food products in the two compartment preparation sink. Do not wash any food product directly on the sink.

4. A Risk Factor Assessment/ Structural Review was provided during non-operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors known to contribute to foodborne illness.

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 **1/6/2026**. 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: Rev. Randy Smith
Pastor

Signed On: December 23, 2025