

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 FA0301568 - SENIOR NUTRITION PROGRAM @ VASC		Site Address 2410 SENTER RD, SAN JOSE, CA 95111		Inspection Date 08/06/2026		Placard Color & Score YELLOW 79		
Program PR0442980 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SENIOR CENTER CAFE		Inspection Time 12:00 - 13:10			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By LOAN HUYNH				FSC LOAN HUYNH 10-1-26

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						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		X			
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		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		X
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: FOUND THE VOLUNTEERS PREPARING FOOD IN THE KITCHEN AND THERE IS NO HOT WATER AVAILABLE. [CA] NO FOOD PREPARATION SHALL BE DONE WHEN NO HOT WATER IS AVAILABLE FOR HAND WASHING, WARE WASHING AND FOOD PREPARATION. SEE VC&D.

Follow-up By 08/11/2026

K21 - 8 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 71F AT THE HAND WASH SINK, THE 3 COMPARTMENT SINK AND THE FOOD PREPARATION SINK. [CA] ENSURE TO HAVE HOT WATER AT 100F AT THE HAND WASH SINK, AND 120F AT THE 3 COMPARTMENT SINK AND FOOD PREPARATION SINK. SA: PREPACKAGED FOOD FROM DILAC LOCATED AT 2850 QUIMBY RD #125 IS SERVED TODAY, TOMORROW AND SATURDAY.

NOTE: NO WARE WASHING IS TO BE DONE WITHOUT HOT WATER. DISPOSABLE WARE FOR THE PREPACKAGED MEALS SHALL BE USED. NO DINE IN FOR THE PATRONS IS TO BE DONE ON SITE.

NOTE: THE MANAGER STATES THAT THE LACK OF WATER HAPPENED YESTERDAY AND IS EXPECTED TO BE AVAILABLE ON TUESDAY 8/11/26

Minor Violations

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.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND DUST ON THE FAN COVERS IN THE WALK IN COOLER. [CA] CLEAN THE COVERS MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
RICE	WALK IN COOLER	36.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	41.00 Fahrenheit	
EGGS	WALK IN COOLER	36.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	71.00 Fahrenheit	
HOT WATER	HAND WASH SINK	71.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE PATRON'S RESTROOMS	68.00 Fahrenheit	
TILAPIA	WALK IN FREEZER	4.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	71.00 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 **8/20/2026**. 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.

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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: LOAN HUYNH
MANAGER
Signed On: August 06, 2026