

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 FA0269534 - TRIO COMMUNITY MEALS @ MAYFAIR COMMU		Site Address 2039 KAMMERER AV, SAN JOSE, CA 95116		Inspection Date 01/30/2026		Placard Color & Score GREEN 93		
Program PR0304301 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TRIO COMMUNITY MEALS, L		Inspection Time 10:45 - 12:10			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By CECILIA FIGUEROA				FSC Cecilia Figueroa 04/24/2028

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						
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						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		S
K11	Proper reheating procedures for hot holding					X		S
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	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						
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0269534 - TRIO COMMUNITY MEALS @ MAYFAIR COMMU	Site Address 2039 KAMMERER AV, SAN JOSE, CA 95116	Inspection Date 01/30/2026
Program PR0304301 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TRIO COMMUNITY MEALS, LLC	Inspection Time 10:45 - 12:10
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

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: 1. Water in high temperature dishwasher reaches 150 °F - 159°F but not reaching 160°F; temperature obtained using dishtemp disc is 156°F; 2 cycles were ran.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

2. Minor food residue observed on table mounted can opener blade.

[CA] Wash, rinse and sanitize can opener blade before next use and ensure to clean as often as necessary to prevent contamination of canned foods.

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

Inspector Observations: Yellow residue observed in floor sink under food prep sink.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Partial ceiling panel missing near back office.

[CA] Replace/provide ceiling tile.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
temperature	dish machine	156.00 Fahrenheit	
milk	walk-in cooler	120.00 Fahrenheit	cheese - 35F
water	hand sink	100.00 Fahrenheit	
ground beef	steam table	168.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
cooked veggies	steam table	151.00 Fahrenheit	
water	food prep sink	121.00 Fahrenheit	
frozen beef	walk-in freezer	5.00 Fahrenheit	

Overall Comments:

TRIO is the vendor for senior nutrition program.

Food preparation hours for program are from: Mon - Fri 7 a.m. - 11:30 a.m.; serving is at 12 p.m.

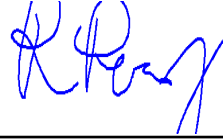
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/13/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0269534 - TRIO COMMUNITY MEALS @ MAYFAIR COMMU	Site Address 2039 KAMMERER AV, SAN JOSE, CA 95116	Inspection Date 01/30/2026
Program PR0304301 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TRIO COMMUNITY MEALS, LLC	Inspection Time 10:45 - 12:10

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
Rec. Supervisor
Signed On: January 30, 2026