

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 FA0211573 - TRIO COMMUNITY MEALS @ FOOD & NUTRITIO		Site Address 1675 WALSH AV 1, SANTA CLARA, CA 95050		Inspection Date 03/24/2026		Placard Color & Score GREEN 92		
Program PR0305695 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TRIO COMMUNITY MEALS, L		Inspection Time 10:15 - 12:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By STEVE NEVEREZ				FSC Yazmin Pacheco 1/5/2028

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	X			
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						
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	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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	X
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

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: *Single serving cheese bites and string cheese measured to be 48F. Prepackaged items observed to be taken out to assemble snack bags. Per employee she had been working for the last 1.5 hour on assembly and is partially done. [CA] PHFs shall be held at 41°F or below for cold holding. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep. Facility may assigning more employees to speed up process, take the PHFs out at the end for assembly, or keep PHFs on ice.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *6 dead cockroach behind cookline. 5 adults and 1 juvenile observed.[CA] Clean and sanitize area of dead cockroaches or old droppings. [COS] Per operator, pest control comes twice a month. Provided inspection reports for two different monthly pest control services. Dead vermin were cleaned and floor was sanitized.*

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: *Right condenser in larger walk in cooler observed to have a leak. [CA] Repair leak.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Beans	Right back walk in cooler	41.00 Fahrenheit	
Coleslaw	Left side walk in cooler	45.00 Fahrenheit	Per employee coleslaw was made and prepackaged then returned to walk in cooler 40 minutes prior
Sausage	Walk in freezer	21.00 Fahrenheit	
Chicken diced	Left back walk in cooler	43.00 Fahrenheit	Per label made today in the morning.
Ricotta	Left back walk in cooler	39.00 Fahrenheit	
Meatballs	Right back walk in cooler	40.00 Fahrenheit	
Bean salsa	Left back walk in cooler	39.00 Fahrenheit	
Egg salad	Right side walk in cooler	42.00 Fahrenheit	Per label, made about 3 hours prior
Milk	Left side walk in cooler	41.00 Fahrenheit	
Milk	Right side walk in cooler	38.00 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 **4/7/2026**. 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: Steve Nevarez
Manager

Signed On: March 24, 2026