

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 FA0281248 - CAMDEN COMMUNITY CENTER AND SENIOR CE		Site Address 3369 UNION AV, SAN JOSE, CA 95124		Inspection Date 07/29/2025		Placard Color & Score GREEN N/A		
Program PR0422346 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CITY OF SAN JOSE DEPT OF		Inspection Time 11:45 - 12:20			
Inspected By HELEN DINH		Inspection Type RISK FACTOR INSPECTION		Consent By MICHAEL, NESSA				FSC Exempt

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						
K07	Proper hot and cold holding temperatures	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	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		
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		

OFFICIAL INSPECTION REPORT

Facility	FA0281248 - CAMDEN COMMUNITY CENTER AND SENIOR CE	Site Address	3369 UNION AV, SAN JOSE, CA 95124	Inspection Date	07/29/2025
Program	PR0422346 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name	CITY OF SAN JOSE DEPT OF PARKS, RECREA	Inspection Time	11:45 - 12:20
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

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

Inspector Observations: Measured water temperature holding at 83F at hand wash station located in restroom. Hand wash station is under sensor system. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [COS] Final reading at 101F.

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

Inspector Observations: Found one DEAD cockroach in dry storage room. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/2-comp/prewash/mop sink	120.00 Fahrenheit	
ambient	1 door upright	48.00 Fahrenheit	refrigeration unit currently empty. Once potentially hazardous food is stored in unit, ensure unit is measured at or below 41F.
warm water	handsink (warewash area)	100.00 Fahrenheit	
water	handsink (RR) under sensor	83.00 Fahrenheit	COS final reading at 101F.
ambient	1 door upright	41.00 Fahrenheit	currently empty

Overall Comments:

Observed facility currently under remodel and closed. Facility potentially reopen in September 2025.

Discussed with operator regarding Trio Community Meal access to kitchen area. Trio does not have access at the moment due to remodel of plumbing.

- Lacking single use paper towels at the ONLY hand wash station in warewash area and restroom. Once kitchen is reopen, ensure hand wash station is stocked with soap and single use paper towels.

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 **8/12/2025**. 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 FA0281248 - CAMDEN COMMUNITY CENTER AND SENIOR CE	Site Address 3369 UNION AV, SAN JOSE, CA 95124	Inspection Date 07/29/2025
Program PR0422346 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CITY OF SAN JOSE DEPT OF PARKS, RECREA	Inspection Time 11:45 - 12:20

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: Nessa Diamante
Therapeutic Specialist

Signed On: July 29, 2025