

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 12/17/2024
Program PR0422911 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name ALUM ROCK UNITED METHC	Inspection Time 14:50 - 15:50
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By ANA LIEVANO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *There is not a food safety manager certified person in the facility.*

[CA] *Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.*

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

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

Inspector Observations: *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.*

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 area are all household standard one.*

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

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	100.00 Fahrenheit	
Peperonni	Fridge	40.00 Fahrenheit	
Ice cream	Fridge/freezer	0.00 Fahrenheit	

Overall Comments:

Note:1. *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).*

2. *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.*

OFFICIAL INSPECTION REPORT

Facility FA0281837 - ALUM ROCK UNITED METHODIST CHURCH - KIT	Site Address 30 KIRK AV, SAN JOSE, CA 95127-2214	Inspection Date 12/17/2024
Program PR0422911 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name ALUM ROCK UNITED METHODIST CHURCH	Inspection Time 14:50 - 15:50

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 **12/31/2024**. 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: Ana Lievano
Office Manager

Signed On: December 17, 2024