

# 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 FA0306703 - LIGHT OF THE WORLD MINISTRIES		Site Address 3777 QUIMBY RD, SAN JOSE, CA 95148		Inspection Date 12/23/2025	
Program PR0450065 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name THEODORIS YOUNG		Inspection Time 19:00 - 20:00
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION		Consent By DORIAN THOMAS	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>93</b>

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						
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						

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	X	
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		

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K48	Plan review	
K49	Permits available	X
K58	Placard properly displayed/posted	

## 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>

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Raw food products like shell eggs were stored above ready to eat food products inside the upright fridge.**

**[CA] To prevent possible contamination, ready-to-eat food products and produce must be stored above or by the side of raw food products.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: 48 HOUR NOTICE--**

**Our records indicate this facility has a delinquent account and is operating without a valid Santa Clara County Department of Environmental Health permit. The facility has an outstanding account balance in the amount of \$1,383.75.**

**Payment must be made within 48 hours (2 business days) to the Santa Clara County DEH online at our website which is <https://paydirect.link2gov.com/SantaClaraCountyDEH/ItemSearch> using an account ID number AR1358807. You may also drop a business check or a crasher's check at our office address written on the top right corner.**

**A re-inspection will not be conducted if your account is paid in full by 12/29/2025. The facility shall remain open, and a new valid permit will be mailed after payment has been received.**

**If your account has not been paid in full by the Comply By date, a re-inspection will be carried out, and the facility owner may be billed at the current hourly rate per County Ordinance Code B11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	125.00 Fahrenheit	
Turkey	Upright freezer	0.00 Fahrenheit	
Chicken	Upright fridge	39.00 Fahrenheit	
Cheese	Upright fridge	40.00 Fahrenheit	

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## Overall Comments:

**Note: 1. There is no food safety certified person in the facility.**

**2. Since the church's door was locked and the kitchen closed at 6 pm, I have to wait around the area until someone came around 7 pm to get into the building.**

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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 **1/6/2026**. 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.

## 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



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**Received By:** Jorrod Baity  
Facility Manager

**Signed On:** December 23, 2025