

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 FA0281234 - CYPRESS COMMUNITY AND SENIOR CENTER		Site Address 403 CYPRESS AV, SAN JOSE, CA 95117		Inspection Date 09/04/2026		Placard Color & Score GREEN 92		
Program PR0422337 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CITY OF SAN JOSE DEPT OF		Inspection Time 11:30 - 12:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ALMA				FSC Veronica Mejia 06/29/2031

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				N
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				N
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		X
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: Coleslaw at serving table over ice measured 45F. Peach cobbler in upright fridge measured 48F.

[CA] Potentially hazardous foods shall be held at 41F and below or at 135F and above.

[SA] Serve all food within 4 hours. Discard after 4 hours. Per PIC, food received at 10:30am.

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

Inspector Observations: Hot running water at men's restroom handwash sink measured at 75F.

[CA] Handwash sinks with a sensor faucet shall provide warm water at 100-108F.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Refuse container was uncovered. Observed decomposing food, oranges, and glass bottles on floor near the compost refuse. Flies observed in refuse area.

[CA] Refuse containers shall be covered at all times when not in use. Refuse area shall be kept clean of debris to prevent build up of soil and attractants for vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
women's handwash sink	restroom	100.00 Fahrenheit	
beef	hot holding serving line	200.00 Fahrenheit	
milk	reach in fridge	37.00 Fahrenheit	
prep sink	kitchen	120.00 Fahrenheit	
beans	hot holding serving line	160.00 Fahrenheit	
peach cobbler	upright fridge	48.00 Fahrenheit	
lactic acid sanitizer	3 comp sink	4.30 PPM	
chlorine sanitizer	diswasher	100.00 PPM	
men's handwash sink	restroom	75.00 Fahrenheit	
cole slaw	upright fridge	45.00 Fahrenheit	

Overall Comments:

The vendor Trio Community Meals at Cypress is out on vacation. Community Center is receiving meals from another vendor May Kitchen temporarily.

Lack time sheets for today's delivery. Facility has log sheet for the rest of the week. Missing receiving time on all log sheets. Make sure to provide log sheets for each day with receiving time and temperature.

Joint inspection with Natalie Hak.

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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 **9/18/2026**. 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



Received By: ALMA
PIC
Signed On: September 04, 2026