

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 FA0214023 - SUNNYVALE COMMUNITY CENTER		Site Address 550 E REMINGTON DR, SUNNYVALE, CA 94087		Inspection Date 06/12/2025	
Program PR0301555 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name CITY OF SUNNYVALE		Inspection Time 12:20 - 13:00
Inspected By SUHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By LUSINE SARGSYAN	FSC Exempt		

Placard Color & Score
GREEN
87

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				N
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		X			N
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			
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			X
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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: After multiple attempts, final rinse temperature for dish machine did not exceed 145F. Active warewashing happening at the time of the inspection.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[SA] PIC will manually sanitize the dishes with quaternary ammonium sanitizer until the dish machine final rinse temp reaches 160F.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash sink near prep sink is not operable and blocked with a cover. Hand wash sink in the back corner of the facility is blocked with equipment in the front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[SA] Other hand wash sinks available and accessible nearby at this time.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floors throughout the facility are sticky with grime buildup in some areas.

[CA] Clean the floors and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Final rinse	Dish machine	145.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	200.00 PPM	

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 **6/26/2025**. 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.

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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: LUSINE S
PIC
Signed On: June 12, 2025