

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 FA0230299 - SENTER FOODS III		Site Address 3975 SENTER RD, SAN JOSE, CA 95111		Inspection Date 02/03/2025		Placard Color & Score GREEN 84		
Program PR0330306 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name LY, HENRY C		Inspection Time 10:45 - 13:15			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By TONY				FSC Tony Ly 06/062028

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						S
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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

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:

Bean sprouts in the produce walk-in cooler was measured at 46 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Floor sink in the ice machine room and next to the iced fish display area does not appear to be draining.

[Corrective Action] Ensure floor sinks are draining.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Grime on the handwashing knobs at the produce area.

[Corrective Action] Maintain knobs clean.

2. Heavy dust accumulation on the fan guards in the produce walk-in cooler.

[Corrective Action] Thoroughly clean and maintain clean.

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:

1. Frozen foods in the large chest freezer was measured between 6-34 degrees Fahrenheit. Some foods were not frozen solid.

[Corrective Action] Ensure refrigeration equipment is working properly. Frozen foods shall be frozen solid.

2. Heavy frost accumulation in both walk-in freezers.

[Corrective Action] Ensure walk-in freezer is working properly. Frost should not be forming like a blizzard in the walk-in freezers.

3. One of the doors of the merchandiser freezer does not close shut properly.

[Corrective Action] Ensure door close shut properly.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Paper sheet on the produce shelf observed with mold or mildew.

[Corrective Action] Discard paper sheet and maintain shelving clean.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Drain pipe observed not connected to the handwash sink at the meat department.

[Corrective Action] Re-connect the drain pipe and ensure drain pipe does not detach from the handwash sink.

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

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Inspector Observations:

1. Multiple missing and deteriorated ceiling tiles observed at the sales floor at the pot and pans area, produce area multiple other areas.

[Corrective Action] Maintain ceiling in good condition.

2. Pooling of dirty water in area of missing floor tile at the meat display cooler.

[Corrective Action] Install floor tile in areas of missing or broken floor tiles.

3. Observed water seeping through the walls into the back storage area.

[Corrective Action] Cove base on the other side of walls may need to be repaired or replaced.

4. Heavy grime and dust accumulation on the walls and ceiling in the produce walk-in cooler.

[Corrective Action] Thoroughly clean and maintain clean.

5. A portion of the wall is missing at the door of the produce walk-in cooler and the meat walk-in cooler.

[Corrective Action] Maintain wall in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
carrots and peas	merchandise freezer	4.00 Fahrenheit	
hot water	3 compartment sink	123.00 Fahrenheit	
hot water	handwash sink	115.00 Fahrenheit	
ground pork, pork blood	meat display case	34.00 Fahrenheit	
milk	walk-in cooler	35.00 Fahrenheit	
meat	walk-in cooler	36.00 Fahrenheit	meat department
beef ribs, chicken	open meat display case	41.00 Fahrenheit	
fish, meat balls	large chest freezer	34.00 Fahrenheit	6-34 degrees F
cured meat (nem chua)	single door upright display cooler	35.00 Fahrenheit	
bean sprouts	produce walk-in cooler	46.00 Fahrenheit	
tofu, noodles, meatballs	open case aisle 9	41.00 Fahrenheit	right side
milk, raw shell eggs, cheese, hot dogs	open case aisle 9	41.00 Fahrenheit	left side
fish, shrimp	open meat display case	49.00 Fahrenheit	just packed

Overall Comments:

Facility provides fish frying service.

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 2/17/2025. 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.

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: Tony Ly
Manager
Signed On: February 03, 2025