

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 FA0263825 - SENTER STATION		Site Address 3147 SENTER RD, SAN JOSE, CA 95111	Inspection Date 01/23/2025
Program PR0302352 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SENER STATION	Inspection Time 11:05 - 11:50
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY HUYNH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE FOOD PREP AREA	100.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN RESTROOM	100.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION FROM 12-19-24 IN WHICH THE HOT WATER AT THE 3 COMPARTMENT SINK WAS AT 60F. THE TWO DISPLAY REFRIGERATORS WERE ALSO NOT ABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

FINDINGS: THE HOT WATER WAS PROVIDED AT 120F AT THE 3 COMPARTMENT SINK AND AT 100F AT THE HAND WASH SINKS. THE DISPLAY REFRIGERATORS ARE NOT CURRENTLY USED TO STORE POTENTIALLY HAZARDOUS FOOD. THEY ARE USED TO STORE NON POTENTIALLY HAZARDOUS DRINKS.

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 **2/6/2025**. 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 HUYNH
 PIC
Signed On: January 23, 2025