

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 08/27/2025
Program PR0330306 - NO FOOD PREP > 20,000 SQ FT - FP08		Owner Name LY, HENRY C	Inspection Time 13:40 - 14:30
Inspected By MARCELA MASRI	Inspection Type LIMITED INSPECTION	Consent By TONY	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: FOUND NO APPROVED SOURCE RECEIPTS FOR THE PREPACKAGED POTENTIALLY HAZARDOUS FOOD STORED AT ROOM TEMPERATURE NEAR THE CASH REGISTERS. [CA] FOOD SHALL BE FROM AN APPROVED SOURCE. SEE VC&D

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND THE SOY MILK AT 72F STORED AT THE CASH REGISTER AREA. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: FOUND MULTIPLE PREPACKAGED POTENTIALLY HAZARDOUS FOOD WITHOUT TIME AS A PUBLIC HEALTH CONTROL STORED AT THE REGISTER AREA AT ROOM TEMPERATURE. [CA] PROVIDE DATE AND TIME MARKER FOR UP TO 4 HRS. DISCARD AFTER 4 HRS. SEE VC&D

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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 **9/10/2025**. 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
OWNER
Signed On: August 27, 2025