

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 FA0210829 - SALVATION ARMY ADULT REHAB CTR F		Site Address 760 W TAYLOR ST, SAN JOSE, CA 95126		Inspection Date 04/13/2026		Placard Color & Score GREEN 73		
Program PR0302313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE SALVATION ARMY, A CA		Inspection Time 10:00 - 11:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By LUPE				FSC Matthew Montoya 12/18/2029

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						
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						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				S
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		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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0210829 - SALVATION ARMY ADULT REHAB CTR F		Site Address 760 W TAYLOR ST, SAN JOSE, CA 95126	Inspection Date 04/13/2026
Program PR0302313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THE SALVATION ARMY, A CALIFORNIA CORPO	Inspection Time 10:00 - 11:45
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed active leak in the plumbing underneath the 3-compartment sink. Observed wastewater is actively leaking and causing a small, standing trail of water on the floor of the kitchen. [CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. [SA] Confirmed plumbing technician arrived on-site during inspection to repair the plumbing fixture. Facility shall confirm that the 3-compartment sink is adequately draining with video evidence by 4/14/2026. Specialist directed facility to avoid the use of 3-compartment sink and use the mechanical dishwasher until sink is repaired. Clean and sanitize affected areas.*

Follow-up By
04/14/2026

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K14 - 3 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: *Observed accumulation of black mold-like substance on the top interior panel of the ice machine. [CA] Food contact surfaces shall be routinely cleaned and sanitized.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the front area, observed numerous ants crawling on top of the soda machines and dispensers. Observed no contamination into food during inspection. [CA] The premises of a food facility shall be maintained free of vermin and non-disease carrying ants, insects, weevils, gnats, and fruit flies.*

NOTE: *Per PIC, facility receives monthly pest control services.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed bulk ingredient bags (rice) are opened and uncovered. [CA] After opening, bulk ingredients shall be transferred to approved, food grade containers with tight fitting lids.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility lacks sanitizer test strips for sanitizer of choice (Sink & Surface and chlorine). [CA]*

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: *Observed pressurized cylinder tank is not securely stored. [CA] Pressurized cylinder tanks shall be securely fastened to a rigid structure.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed light in the walk-in freezer is not functional. [CA] Sufficient natural or artificial lighting shall be provided in areas of food storage and preparation.*

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

OFFICIAL INSPECTION REPORT

Facility FA0210829 - SALVATION ARMY ADULT REHAB CTR F	Site Address 760 W TAYLOR ST, SAN JOSE, CA 95126	Inspection Date 04/13/2026
Program PR0302313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name THE SALVATION ARMY, A CALIFORNIA CORPO	Inspection Time 10:00 - 11:45

Inspector Observations: *Observed active leak in the pipe underneath the 3-compartment sink. [CA] Plumbing fixtures shall be maintained in good repair.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
deli meat	walk-in cooler	41.00 Fahrenheit	
cut melon	walk-in cooler	48.00 Fahrenheit	Per employee, just prepped.
water	preparation sink	120.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
hot dogs	cook line	144.00 Fahrenheit	
ambient	walk-in freezer	-5.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
deli meat	2-door upright cooler	41.00 Fahrenheit	

Overall Comments:

Facility shall confirm that the 3-compartment sink is adequately draining with video evidence by 4/14/2026. Specialist directed facility to discontinue the use of 3-compartment sink and use the mechanical dishwasher until sink is repaired. Clean and sanitize affected areas.

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 **4/27/2026**. 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: Lupe Tanguma
Resident Manager

Signed On: April 13, 2026