

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 04/28/2025		Placard Color & Score YELLOW 75		
Program PR0302313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE SALVATION ARMY, A CA		Inspection Time 12:00 - 13:35			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By MATT				FSC KEITH CONNORS 03/08/2026

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				N
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
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	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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Inside the hot holding unit and on the serving trays in the food service area: measured internal temperature of chicken sandwiches to be 109 - 116F. Employees stated sandwiches had been prepared 1 to 2 hours prior (at approximately 10 - 11am at the time).*

Follow-up By
05/01/2025

[CA] *Keep potentially hazardous foods at 135F and above or 41F and below.*

[SA] *Foods shall be served or discarded by 2pm today.*

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: *Measured chlorine in the dishwasher to be 0ppm. Employee was actively using the dishwasher.*

Follow-up By
05/01/2025

[CA] *Sanitize dishes in 50ppm chlorine if using a dishwasher.*

[SA] *Until the dishwasher is repaired, dishes may be washed and rinsed in the dishwasher, but must be manually sanitized in the 3-compartment sink in either 200ppm quaternary ammonia or 100ppm chlorine.*

Minor violation:

Measured quaternary ammonia in the 3-compartment sink to be approximately 100ppm. No active dishwashing was occurring at the 3-compartment sink.

[CA] *Quaternary ammonia must measure 150 - 400ppm for manual warewashing.*

Minor Violations

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

Inspector Observations: *1) At the kitchen handwash sink: observed the paper towel dispenser was missing its front part/cover, making it necessary to tear off towels from the roll manually.*

[CA] *Repair paper towel and maintain in good repair.*

2) In the men's restroom: observed the paper towels inside the dispenser were not fed into the dispenser properly.

[CA] *Ensure the paper towel roll is installed properly and the towel dispenser is working.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Inside the walk-in refrigerator: observed bag of onions stored directly on the floor.*

[CA] *Store food on approved shelving at least 6 inches above the floor.*

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: *Inside a bulk food bin: observed scoop was stored with the handle in direct contact with the food.*

[CA] *Store scoops so that the handle is not in contact with the food to reduce contamination risk.*

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: *Under the kitchen prep sink: observed lack of one inch air gap between the white drain pipe and the top rim of the floor sink.*

[CA] *Maintain a minimum one inch air gap between the bottom of the drain pipe and the top rim of the floor sink.*

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MAYONNAISE, CHEESE, MILK	UPRIGHT 2-DOOR REFRIGERATOR	41.00 Fahrenheit	
PORK CHOPS	HOT HOLDING UNIT	165.00 Fahrenheit	
BEEF, CHEESE, CHICKEN, DRESSINGS	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
CHICKEN SANDWICHES	UPRIGHT HOT-HOLDING UNIT	116.00 Fahrenheit	HELD FOR 1-2 HOURS
CHLORINE	DISHWASHER	0.00 PPM	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
FINAL RINSE TEMPERATURE	DISHWASHER	133.00 Fahrenheit	TO VERIFY IF HIGH-TEMP OR LOW-TEMP DISHWASHER

Overall Comments:

A follow-up inspection is scheduled for Thursday 5/1/25 to assess compliance for the two major violations above (food temperatures and sanitization of dishes). The first follow-up is free of charge. Any subsequent inspections will be charged \$298/hr during business hours. Please contact inspector at mindy.nguyen@deh.sccgov.org with any updates.

Notes:

- Employees must regularly test the dishwasher's sanitation level with approved strips.
- Employee food handler cards were not available. PIC stated that kitchen employees usually stay for 2-3 months only. Inspector will follow-up regarding food handler card requirement.

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 **5/12/2025**. 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: Dominic Souse
 Front desk
 Signed On: April 28, 2025