

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 FA0301761 - THE HARKER SCHOOL		Site Address 4525 UNION AV, SAN JOSE, CA 95124		Inspection Date 10/07/2025		Placard Color & Score GREEN 94		
Program PR0307351 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name THE HARKER SCHOOL		Inspection Time 10:35 - 12:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By DARRIN CASSIDY (C)				FSC David Hendricks 2/1/28

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						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						S
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	X	
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Found bags of frozen meats being thawed in stagnant water in 3-compartment. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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 several cold/hot holding service line with sneeze guard, however not fully covering food items. No staff members are directly serving students at those sites. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

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: Found broken spray nozzle at warewash sink. [CA] Repair/replaced spray nozzle.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
broccoli	1 door warmer	114.00 Fahrenheit	process of cooking
shell eggs	2 door upright	40.00 Fahrenheit	
pizza slice	2 door warmer	112.00 Fahrenheit	under TPHC. Sticker with date/time marked.
patty	hot holding	165.00 Fahrenheit	under time as a public health control (TPHC). Sticker with date/time marked.
raw chicken	walk-in	60.00 Fahrenheit	diligent prep
diced tofu	walk-in	61.00 Fahrenheit	diligent prep
diced chicken	walk-in	54.00 Fahrenheit	diligent prep
sliced hard boiled eggs	1 door upright	55.00 Fahrenheit	diligent prep
pastries	2 door upright freezer	-7.80 Fahrenheit	
warm water	handsink (cookline, warewash, pastries, & RR)	100.00 Fahrenheit	
pizza	counter	54.00 Fahrenheit	under TPHC. Sticker with date/time marked.
soup	hot holding (service line)	155.00 Fahrenheit	under TPHC. Sticker with date/time marked.
chlorine	dish machine	50.00 PPM	
pasta	walk-in	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced cheese	counter @ cooks line Under ice	54.00 Fahrenheit	under TPHC. Sticker with date/time marked.
sliced tomato	cold top @ service line	52.00 Fahrenheit	under TPHC. Sticker with date/time marked.
cobb salad	1 door upright	62.00 Fahrenheit	diligent prep
vegetable patty	2 door warmer	177.00 Fahrenheit	under TPHC. Sticker with date/time marked.
chicken	cooks line	154.00 Fahrenheit	

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Overall Comments:

Lunch service is from 11:00am - 1:00pm.

Remaining cold/hot potentially hazardous foods (PHFs) discarded at end of 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 **10/21/2025**. 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: Darrin Cassidy
Chef
Signed On: October 07, 2025