

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 FA0254987 - EPICUREAN GROUP@ ARCHBISHOP MITTY HIG		Site Address 5000 MITTY AV, SAN JOSE, CA 95129		Inspection Date 03/17/2026	
Program PR0372214 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name EPICUREAN GROUP		Inspection Time 10:15 - 11:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By VINCE AND ANDREW	FSC Andrew Edens 7/14/28		

Placard Color & Score

GREEN
94

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
K02	Communicable disease; reporting/restriction/exclusion	X									
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									S
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									
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									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									
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	X
K27	Food separated and protected										
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									X	X
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										
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: *Tray of shakes observed thawing at room temperature inside the dry storage room. [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. [COS] Employee relocated the items into the walk-in cooler.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *Single-use utensils placed out for consumer self-service are not properly stored where the end that is used in direct contact with foods is exposed. [CA] Utensils placed out for consumer self-service shall be stored in a manner where the end that directly contacts food is protected from contamination. [COS] Employee placed the utensils into a container with only the handle of the utensil is exposed.*

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: *Pressurized cylinders are not securely fastened to a rigid structure.[CA] Pressurized cylinders shall be securely fastened to a rigid surface.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cooked vegetables	Warmer	137.00 Fahrenheit	
Sausage with rice	Warmer - self service	139.00 Fahrenheit	
Cut melon	Walk-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Pizza	Warmer	136.00 Fahrenheit	
Chicken burrito	Walk-in cooler	139.00 Fahrenheit	
Quat sanitizer	Three compartment sink	300.00 PPM	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Steak	Walk-in cooler	40.00 Fahrenheit	
Rice	Warmer	140.00 Fahrenheit	
Pasta salad	salad bar	40.00 Fahrenheit	
Chicken salad	Walk-in cooler	41.00 Fahrenheit	
Milk	Reach-in cooler	41.00 Fahrenheit	
Eggs	salad bar	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Parfait	Reach-in cooler	36.00 Fahrenheit	
Beef	Warmer	138.00 Fahrenheit	

Overall Comments:

Facility uses time as a public health control for food at the service lines. A log is maintained to track the time and leftovers from the service lines are discarded at the end of the meal service.

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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 **3/31/2026**. 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: Vince
Manager
Signed On: March 17, 2026