

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 FA0258069 - AMBER ELEMENTARY SCHOOL		Site Address 3500 AMBER DR, SAN JOSE, CA 95117		Inspection Date 09/03/2026		Placard Color & Score GREEN 88		
Program PR0377708 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name ACTION DAY NURS/ PRIMAR		Inspection Time 10:00 - 11:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ELSA CABRERA				FSC ELISA CABREA 8/15/2028

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						
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					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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						S
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		
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		
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	X	
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: Observed two door refrigeration unit at 48F with various PHF's with temperatures ranging from 45-48F.[CA]PHF shall be held at 41F or below at 135F or above.[SA]Perishable items were discarded and educated staff that non-perishable items can be stored in the refrigeration unit. The refrigeration unit needs to be fixed immediately.

***Note:** All the perishable items inside the unit were VC & D. View the VC & D report for additional information.

Minor Violations

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 the food handle touching the food surface in two containers (rice and flour containers). [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed two separate holes that are about 1 inch in diameter near the right side of ceiling in the first walk in area of dry storage. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
VEGETABLES	STOVE TOP	188.00 Fahrenheit	
MEXICAN 4 CHEESE	REFRIGERATION UNIT	48.00 Fahrenheit	
AMERICAN CHEESE SLICES	REFRIGERATION UNIT	48.00 Fahrenheit	
HOT WATER	WEARWASH SINK	125.00 Fahrenheit	
COFFEE MATE CREAMER	REFRIGERATION UNIT	45.00 Fahrenheit	
HAM	REFRIGERATION	48.00 Fahrenheit	
ITALIAN MEAT BALLS	HOT HOLDING	150.00 Fahrenheit	
STRING CHEESE	REFRIGERATION UNIT	48.00 Fahrenheit	
PARMESAN CHEESE	REFRIGERATION UNIT	48.00 Fahrenheit	
CHEESE SANDWICH	HOT HOLDING	135.00 Fahrenheit	
QUAT BUCKET	NEXT TO WAREWASH SINK	200.00 PPM	
MACARONI SALAD	REFRIGERATION UNIT	48.00 Fahrenheit	
AMBIENT	STEEL FREEZER	14.00 Fahrenheit	
RAW EGGS	REFRIGERATION	48.00 Fahrenheit	
RANCH DRESSING	REFRIGERATION UNIT	48.00 Fahrenheit	
ALFREDO SAUCE	STOVE TOP	133.00 Fahrenheit	
YOPLAIT YOGURT	REFRIGERATION UNIT	45.00 Fahrenheit	
ITALIAN DRESSING	REFRIGERATION UNIT	45.00 Fahrenheit	
AMBIENT	UPLIFT REFRIGERATION	38.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	

Overall Comments:

IMMEDIATELY FIX THE TWO DOOR REFRIGERATION UNIT AND DO NOT PLACE ANY PERISHABLE INSIDE THE UNIT UNTIL IT HAS BEEN FIXED.

Joint inspection with Madeline Meza.
Report will be emailed.

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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 **9/17/2026**. 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: PRITEE
PIC
Signed On: September 09, 2026