

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 FA0200591 - ST JOSEPH CUPERTINO CHURCH		Site Address 10110 N DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 10/28/2025		Placard Color & Score GREEN 89		
Program PR0306163 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name ST JOSEPH CUPERTINO CHI		Inspection Time 12:10 - 13:30			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By CAITLYN LAVERY				FSC PRIMITIVO MARTINEZ 4/11/2029

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						
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		
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		X			N
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0200591 - ST JOSEPH CUPERTINO CHURCH	Site Address 10110 N DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 10/28/2025
Program PR0306163 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23	Owner Name ST JOSEPH CUPERTINO CHURCH	Inspection Time 12:10 - 13:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Repeat violation

Hot water measured at 92 at two compartment sink and 84F at hand wash sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

[SA] School provides prepackaged lunch to students from a vendor. No warewash activity done by school. School shall continue to provide prepackaged food only to the students.

Bingo shall limit their menu to prepackaged food items only. Discontinue to preparing any open foods that require the use of warewash (wash, rinse, sanitize set up) until the water heater is repaired and hot water measures at 120F or above at two compartment sink.

Contact district specialist at (408) 918-3460 or sukhreet.kaur@deh.sccgov.org to schedule a reinspection once the water heater is repaired.

A follow up inspection will be conducted to ensure water measures at 120F or higher at two compartment sink.

Follow-up By 10/30/2025

Minor Violations

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

Inspector Observations: *Repeat violation

Observed old rodent droppings above dish machine.

[CA] Clean and sanitize area of old droppings.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	84.00 Fahrenheit	
Hot water	Two compartment sink	92.00 Fahrenheit	
Ambient	Two door refrigerator	41.00 Fahrenheit	

Overall Comments:

FP23 permit is currently used for both school and bingo. Due to repeat K23 (Hot and Cold water available) violation, permit separation of school and bingo may be considered. Fix the hot water violation and email district specialist at sukhreet.kaur@deh.sccgov.org to schedule a follow up inspection.

Facility gets prepackaged lunch from Pasta Market at 460 E El Camino Real, Sunnyvale. A designated person from facility goes over to Pasta Market and picks up food at 11:30 AM. Lunch is delivered to students at 12 PM daily.

Provide a temperature log sheet for food items and maintain logs for review.

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 **11/11/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0200591 - ST JOSEPH CUPERTINO CHURCH	Site Address 10110 N DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 10/28/2025
Program PR0306163 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23	Owner Name ST JOSEPH CUPERTINO CHURCH	Inspection Time 12:10 - 13:30

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: CAITLYN LAVERY
PIC

Signed On: October 28, 2025