

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 FA0207171 - WILLIAM C OVERFELT HIGH SCHOOL		Site Address 1835 CUNNINGHAM AV, SAN JOSE, CA 95122		Inspection Date 09/08/2026		Placard Color & Score YELLOW 68		
Program PR0300273 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name EAST SIDE UNION HIGH SCH		Inspection Time 10:15 - 11:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By FRONT OFFICE				FSC Leila M Ojeda 01/24/2031

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	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding	X						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated			X	X			S
K14	Food contact surfaces clean, sanitized			X				S
K15	Food obtained from approved source	X						S
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						S
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				S

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	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	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:

In the middle-upright warmer to the right of the ice machine, a bowl of uncanned baked beans measured 85F. Observed the temperature setting of the warmer set to low. Per an employee, he had heated and placed the beans into the unit at 8:40AM, less than 2 hours prior elapsed.

In the walk-in cooler, on a rolling speedrack, numerous burritos measured between 67F and 70F while maintained on sheet pans. Per the kitchen manager, the burritos had still been partially frozen, so they had left them in ambient for two hours this morning to allow them to fully thaw out.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Instructed employee to reheat beans to 165F and place back into hot holding. Temperature setting of the warmer was turned up. Instructed employees to reheat burritos to 165F and place into hot holding.

Follow-up By 09/11/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

In the alto sham second to the left, 15 pork rib sandwiches measured between 121F and 123F. Per staff, items are subjected to time as a public health control; Staff were able to show TPHC procedures taped to refrigeration units at the center of the kitchen. However, on the time/temperature logs and per the kitchen manager, observed pork rib sandwiches were initially removed from the oven at 7AM this morning. Per the kitchen manager, lunch service does not begin until 12:10 PM, and ends at 12:40 PM. Current time of inspection was 10:54 AM, 3 hours and 54 minutes elapsed since initially leaving temperature control.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] 15 pork rib sandwiches were voluntarily condemned and discarded due to improper use of time as a public health control.

**Notes: Discussed with kitchen manager; If potentially hazardous foods are capable of being maintained at 135F or above in the alto shaam hot-holding drawer units, then facility may opt instead to subject them solely to temperature control. If facility elects to continue utilizing time as a public health control (4-hour rule), potentially hazardous foods may not be initially removed from temperature control earlier than 8:40 AM, given that lunch service ends at 12:40 PM (4 total hours).*

Follow-up By 09/11/2026

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations:

Observed employee drinking uncovered personal beverage (while in the area designated for employee items), then walked back to the kitchen area and attempted to resume handling food before being stopped. When instructed to wash hands, employee proceeded to rinse hands without using soap.

Observed the same employee opening the back door to the facility, stacking up plastic pallets, then opened the door, proceeded back into the facility, then attempted to handle a bag of bread buns before being stopped.

Follow-up By
09/11/2026

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- Or (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Instructed employee to de-glove and properly wash hands using soap.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

In the dry storage room, observed two cans of tomatillos with denting along the hermetic seal.

[CA] Canned foods with denting along the hermetic seal shall be immediately removed from use.**[COS] Cans of tomatillos were discarded.**

K14 - 3 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:

Observed yellowish slime-like buildup on the interior panel of the ice machine.

Follow-up By
09/11/2026

[CA] Ensure that ice machine is emptied, cleaned, and sanitized at a rate frequent enough to preclude organic buildup.

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

Inspector Observations:

Observed two dead cockroaches on the floor in the dry storage room.

Kitchen manager provided the most recent pest control service report, conducted by Ecolab on August 18th, which noted no vermin sightings.

Follow-up By
09/11/2026

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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:

Provided quaternary ammonium test strips are expired.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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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 an opened employee beverage maintained in an area of food preparation.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
spicy chicken sandwich	alto shaam - third right	143.00 Fahrenheit	TPHC, 2.5 hours elapsed
frozen fries	upright freezer	0.00 Fahrenheit	
sliced tomatoes	upright cooler - middle kitchen	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
pepper jack cheese	upright cooler - middle kitchen	41.00 Fahrenheit	
shredded cheese	walk-in cooler	39.00 Fahrenheit	
frozen cheese sandwich	walk-in freezer	0.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
warm water	hand sinks	100.00 Fahrenheit	
chicken sandwich	upright warmer - side kitchen - right	156.00 Fahrenheit	
chicken tenders	oven	199.00 Fahrenheit	final reheat temp
tater tots	upright warmer - middle kitchen	138.00 Fahrenheit	
meatballs	upright cooler - middle kitchen	36.00 Fahrenheit	
chicken tenders	upright warmer - near cook-line	165.00 Fahrenheit	
tater tots	upright warmer - middle kitchen - near refrigeration	145.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

- William C Overfelt:

- Breakfast is served Monday through Friday 9:30 AM to 9:45 AM.
- Lunch is served depending on schedule:
 - Monday - full day - 12:30 PM to 1:00 PM.
 - Tuesday & Thursday - odd block - 12:10 PM to 12:40 PM.
 - Wednesday & Friday - even block - 11:25 AM to 11:55 AM.

- Apollo School:

- Breakfast is served everyday except Wednesday at 10:30 AM.
- Wednesdays: breakfast is served at 10:00 AM, lunch is served 11:45 AM.

- Silicon Valley Career Tech:

- Breakfast is served Monday, Tuesday, & Thursday at 10:50 AM.

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- Lunch is served Monday, Tuesday, & Thursday at 12:00 PM.

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 9/22/2026. 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: Leila Ojeda
Kitchen Manager
Signed On: September 08, 2026