

# 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

|                                                                       |  |                                                                    |                                              |                                      |                                         |                                                                                                                                                                                                  |  |                   |
|-----------------------------------------------------------------------|--|--------------------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------|
| <b>Facility</b><br>FA0294069 - MISSION EARLY COLLEGE HIGH SCHOOL @ MI |  | <b>Site Address</b><br>3000 MISSION COLLEGE BL, SANTA CLARA, CA 95 |                                              | <b>Inspection Date</b><br>09/29/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">88</div> |  |                   |
| <b>Program</b><br>PR0438175 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22   |  |                                                                    | <b>Owner Name</b><br>SANTA CLARA UNIFIED SCH |                                      | <b>Inspection Time</b><br>11:40 - 12:50 |                                                                                                                                                                                                  |  |                   |
| <b>Inspected By</b><br>THAO HA                                        |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                       |                                              | <b>Consent By</b><br>CARMEN MORAN    |                                         |                                                                                                                                                                                                  |  | <b>FSC Exempt</b> |

| 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  |       |       |        |     |     | S   |
| 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     |       | 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                                          |     |     |
| 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   |     |
| 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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|                                                                |                                                                |                                  |
|----------------------------------------------------------------|----------------------------------------------------------------|----------------------------------|
| Facility<br>FA0294069 - MISSION EARLY COLLEGE HIGH SCHOOL @ MI | Site Address<br>3000 MISSION COLLEGE BL, SANTA CLARA, CA 95054 | Inspection Date<br>09/29/2025    |
| Program<br>PR0438175 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22   | Owner Name<br>SANTA CLARA UNIFIED SCHOOL DISTRICT              | Inspection Time<br>11:40 - 12:50 |
| K48                                                            | Plan review                                                    |                                  |
| K49                                                            | Permits available                                              |                                  |
| K58                                                            | Placard properly displayed/posted                              |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations:** Slip for delivery observed to be missing time for TPHC.

**[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]** Operator retro actively added time to slip.

Per operator he picked up food from warmers at main kitchen at 11:00AM and removed from cambros warmers at 11:50AM. Lunch service lasts from 12:00PM - 12:20PM. Per operator, all food is removed from service and discarded at 12:30PM.

### Minor Violations

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

**Inspector Observations:** Forks observed to be stored in box facing different directions. **[CA]** Store self service utensils in a way such that customers are only able to grab handle.

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:** Vending machine observed in facility dispensing prepackaged PHFs, including hard boiled eggs, milk, and cream cheese. PHFs measured to be 41F and below. Facility has not submitted to add equipment or for permit for vending machine. Facility shall submit for plans and application for vending machine by 10/30/2025.

Follow-up By  
10/30/2025

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item         | Location        | Measurement       | Comments |
|--------------|-----------------|-------------------|----------|
| Cream cheese | Vending machine | 41.00 Fahrenheit  |          |
| Warm water   | Handwash sink   | 100.00 Fahrenheit |          |
| Milk         | Vending machine | 41.00 Fahrenheit  |          |
| Egg          | Vending machine | 41.00 Fahrenheit  |          |

### Overall Comments:

Per label food was removed from main commissary.

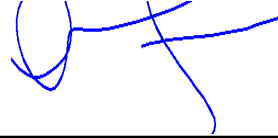
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/13/2025**. 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.

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## 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 |



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**Received By:** Tyler Kiefer  
PIC  
**Signed On:** September 29, 2025