

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 FA0252537 - MATSUMOTO ELEMENTARY SCHOOL		Site Address 4121 MACKIN WOODS LN, SAN JOSE, CA 95135		Inspection Date 01/24/2025		Placard Color & Score GREEN 95		
Program PR0367608 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name EVERGREEN SCHOOL DIST		Inspection Time 09:30 - 10:15			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By FRONT DESK				FSC Tazyeen Nafis 11/11/20127

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						
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		
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	X	

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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

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Chicken and pasta stored at one of the hot holding units was measured at 126 oF. According to the logs posted on the delivery document, the food products were delivered to the school cafeteria at 6:55 am this morning. Hot food products delivered cold from the central kitchen are stored on the hot holding unit for couple of hours until they are used instead of reheating them on the food products on the upright turbo chef oven.*

[CA] Reheating of food products which shall be kept on the hot holding unit must be done on approved oven to raise the reheating temperature to 165 oF. According to California Health and Safety code section 114016 (d), reheating for hot holding shall be done rapidly, and the time the FOOD is between 41°F and 165°F shall not exceed two hours. Please adjust your SOP accordingly.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Copy of the most recent inspection report was not found on file.*

[CA] Copy of the most recent inspection report must be kept on file and should be given to anyone for review upon request.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Two compartment sink	120.00 Fahrenheit	
Cheese stick	Hot holding unit	145.00 Fahrenheit	
Milk	Milk cooler	39.00 Fahrenheit	IR
Chicken	Upright freezer	0.00 Fahrenheit	IR
Meat and pasta	Hot holding unit	125.00 Fahrenheit	
Quaternary ammonia	Two compartment warewash sink	200.00 PPM	

Overall Comments:

- Note:** 1. Food safety manager certificate: Tazyeen Nafis - 11/11/20127
2. The school receives it prepackaged food products from the school district's warehouse.
3. The school reheat and serve prepackaged food products and cold milk and juice. Any hot-held potentially hazardous foods not used by the end of the shift are discarded.
4. According to USDA, schools serving lunch through the School Lunch program must have a written HACCP plan in place. Please keep a copy in the cafeteria.

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 **2/7/2025**. 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



Received By: Esmeralda Barajas
Employee

Signed On: January 24, 2025