

# 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> FA0289850 - ALPHA CORNERSTONE ACADEMY PREPARATO		<b>Site Address</b> 1598 LUCRETIA AV, SAN JOSE, CA 95122		<b>Inspection Date</b> 09/16/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>98</b> </div>		
<b>Program</b> PR0434746 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			<b>Owner Name</b> ALPHA PUBLIC SCHOOLS		<b>Inspection Time</b> 10:30 - 11:15			
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> FRONT OFFICE				<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						S
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						
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		

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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations:** Facility installed a new electric water heater to provide hot water. Facility has started the plan check process, however, has not completed or obtained a final inspection.

**Reference SR0876696.** A revision to the original submitted plans was requested by this Division.

**[CA]** Final plan check approval by this Division is required for the usage of the newly installed water.

A cease and desist order may be issued if facility fails to complete plan check.

A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Spanish rice	Hot holding unit	140.00 Fahrenheit	
Sanitizing bucket	Food preparation sink	272.00 PPM	DDBSA
Hot water	One-compartment sink	125.00 Fahrenheit	
Beans	Hot holding unit	136.00 Fahrenheit	
Milk	Milk refrigerator	46.00 Fahrenheit	Opened during lunch service
Carnitas	Hot holding unit	143.00 Fahrenheit	

### Overall Comments:

- All food is prepared and provided from the school next door - Robert F. Kennedy Elementary, and is brought over prior to service.
- Open PHF items are hot held temporarily inside the hot holding units until service.
- Food service employees assemble and portion food to be served to the students.
- All food utensils are returned to Kennedy Elementary to be washed and sanitized.
- Lunch is served between 10:00 AM to 12:30 PM, except on Wednesdays: 10:00 AM to 12:00 PM.

**\*\* Note:** Dedicated hand wash sink inside the facility has hot water disabled. Hand wash station is utilized by students.

- Food service employees are conducting hand washing at the one-compartment food preparation sink.
- Facility does not conduct any type of food preparation at the sink as all food is already prepared at Kennedy Elementary.

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 **9/30/2024**. 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:** Betty L.  
Office manager

**Signed On:** September 16, 2024