

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 FA0206962 - ADELANTE DUAL LANGUAGE ACADEMY		Site Address 1720 HOPKINS DR, SAN JOSE, CA 95122	Inspection Date 08/10/2026
Program PR0300590 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22		Owner Name ALUM ROCK UNION EL SCH	Inspection Time 10:45 - 12:15
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By DENISSE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured at a maximum of 115F from the two compartment warewashing sink, then dropped to 103F and maintained.

[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.

Facility water heater must be capable of accommodating the peak demands of the facility, and be capable of providing hot water at 120F consistently throughout operation.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed that the two double-stack upright ovens at the center of the kitchen lack the required 6 inches of ventilation overhang.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Two compartment prep sink observed directly plumbed.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	two compartment warewashing sink	115.00 Fahrenheit	peaked 115F, dropped and maintained at 103F
hot water	mop sink	120.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	
ambient	upright freezers	32.00 Fahrenheit	
ambient	upright coolers	41.00 Fahrenheit	
warm water	hand sink - restroom	100.00 Fahrenheit	
hot water	two compartment prep sink	120.00 Fahrenheit	

Overall Comments:

PERMIT REACTIVATION/FACILITY RE-NAME INFORMATION

NEW FACILITY NAME: Adelante Dual Language Academy

NEW OWNER: Alum Rock Union Elementary School District

OFFICIAL INSPECTION REPORT

Facility FA0206962 - ADELANTE DUAL LANGUAGE ACADEMY	Site Address 1720 HOPKINS DR, SAN JOSE, CA 95122	Inspection Date 08/10/2026
Program PR0300590 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name ALUM ROCK UNION EL SCHOOL DIST	Inspection Time 10:45 - 12:15

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP22. An invoice for the permit fee in the amount of \$1094.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/2026 - 08/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 08/10/2026*

**Permit condition: The two double-stack ovens at the center of the kitchen protrude past the outer edges of the hood, and lack the required 6 inches of ventilation overhang. If in the future, there are any issues pertaining to excessive grease, smoke, odors, vapors, or heat generation, facility may be required to submit plans for the replacement of a new ventilation hood.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

***Notes:**

- Per operator, two schools are being merged into (this) one. New operation is to serve 1000 meals/day, as opposed to what was previously 300/day. Per operator, facility will be cooking from raw (ground beef patties, chicken, etc.) Facility shall provide SOP's for batch cooking from raw to Santa Clara County Environmental Health.
- Two compartment prep sink is to be used only for fruit and vegetable wash, per operator.
- Two compartment warewashing sink is also used as a hand sink, per staff. Staff state that handwashing is conducted at left side compartment (rinse compartment) of the sink during food service, and after service, left-side compartment is sanitized and all dishes are properly washed, rinsed, and sanitized. Washing takes place in individual buckets with soap and warm water, rinse in the left compartment of the sink, and sanitizing in the right compartment (100 ppm chlorine). Submit SOP's to this Department for the use of the two compartment warewashing/ hand sink.
- Facility operator inquired regarding the addition of a separate, external structure that is to be placed outside the permitted food facility, and is intended to store prepackaged cups, utensils, dollies, containers, etc. Per operator, they are already seeking approval from the City. Informed operator that per SCCEH, no equipment that directly contacts food may be stored in such a unit (e.g. prepackaged, utensils, cups, etc.)

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 **8/24/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0206962 - ADELANTE DUAL LANGUAGE ACADEMY	Site Address 1720 HOPKINS DR, SAN JOSE, CA 95122	Inspection Date 08/10/2026
Program PR0300590 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name ALUM ROCK UNION EL SCHOOL DIST	Inspection Time 10:45 - 12:15

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: Denisse Mendez
Director of Child Nutrition Service

Signed On: August 10, 2026