

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 FA0279424 - GIDEON HAUSNER JEWISH DAY SCHOOL - BLD		Site Address 450 SAN ANTONIO RD, PALO ALTO, CA 94306		Inspection Date 09/23/2026	
Program PR0421605 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name SAGE DINING SERVICES, INC		Inspection Time 11:50 - 13:00
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By HERBERT VALENCIA	FSC Emilia Gonzalez 3/22/2029		

Placard Color & Score

GREEN
92

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						
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						
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						

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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: Measured white sushi bowl rice at 90 F within the kitchen upright warmer. Cook stated that the rice was mixed with vinegar and placed back in the warmer 30 min to 1 hour prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Rice placed on TPHC to be discarded following the lunch service

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
milk	chest fridge	36.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
quat sanitizer	bucket	200.00 PPM	
chicken	3 door upright fridge	38.00 Fahrenheit	
white sushi rice	warmer	90.00 Fahrenheit	
hot water	warewashing machine	162.00 Fahrenheit	
cut melon	2 door upright warmer	37.00 Fahrenheit	
cheese	upright fridge	39.00 Fahrenheit	

Overall Comments:

Note: PHF's at the salad, deli and hot lines are held utilizing TPHC. Insure the TPHC log includes the date as well as the time PHF's were placed on TPHC.

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 **10/7/2026**. 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: herberth valencia
PIC
Signed On: September 23, 2026