

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 FA0301761 - THE HARKER SCHOOL		Site Address 4525 UNION AV, SAN JOSE, CA 95124		Inspection Date 04/15/2026		Placard Color & Score GREEN 88		
Program PR0307351 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name THE HARKER SCHOOL		Inspection Time 10:45 - 12:25			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By DARRIN (C) & STEVE (EC)				FSC David Hendricks 2/1/28

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						S
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	X	
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	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		

OFFICIAL INSPECTION REPORT

Facility FA0301761 - THE HARKER SCHOOL	Site Address 4525 UNION AV, SAN JOSE, CA 95124	Inspection Date 04/15/2026
Program PR0307351 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23	Owner Name THE HARKER SCHOOL	Inspection Time 10:45 - 12:25
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: Found several food stations under time as a public health control (TPHC) without time marks: veggie station, deli station, hot holding station and salad station. [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 provided sticker with date and time.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1. Found shell eggs stored above ready to eat foods in 2 door upright. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

2. Lacking sneeze guard for hot holding station food at self-service line. Per operator, in process of obtaining device. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

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: Found disposable cup used to dispense bulk flour in storage room. [CA] Discontinue using scoops without handles. Provide scoops with handle for dispensing bulk goods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
shell eggs	2 door upright	41.00 Fahrenheit	
ground beef	counter	139.00 Fahrenheit	diligent prep
meats	walk-in-freezer	-5.10 Fahrenheit	
sliced cheese	counter	47.00 Fahrenheit	under time as a public health control (TPHC), no time mark.
pizza	counter	144.00 Fahrenheit	under TPHC, time mark observed
sliced tomato	cold holding service	46.00 Fahrenheit	under TPHC, time mark observed
hamburger	hot holding	137.00 Fahrenheit	under TPHC, time mark observed
bbq chicken	warmer service line	97.00 Fahrenheit	under TPHC, time mark not observed.
falafel	warmer service line	98.00 Fahrenheit	under TPHC, time mark not observed.
cookies	2 door upright freezer	3.50 Fahrenheit	
warm water	handsink (cookline, warewash, dessert, prep & RR)	100.00 Fahrenheit	
salmon	1 door warmer	138.00 Fahrenheit	under TPHC, time mark observed
rice	hot holding service	144.00 Fahrenheit	under TPHC, time mark not observed
hot water	warewash/1-comp	120.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
sliced cheese	1 door upright	41.00 Fahrenheit	
soup	hot holding service line	156.00 Fahrenheit	under TPHC, time mark observed
sandwich	walk-in	41.00 Fahrenheit	

Overall Comments:

Lunch service is from 11:00am - 1:00pm.

OFFICIAL INSPECTION REPORT

Facility FA0301761 - THE HARKER SCHOOL	Site Address 4525 UNION AV, SAN JOSE, CA 95124	Inspection Date 04/15/2026
Program PR0307351 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23	Owner Name THE HARKER SCHOOL	Inspection Time 10:45 - 12:25

Remaining cold/hot potentially hazardous foods (PHFs) discarded at end of service.

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 **4/29/2026**. 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: Darrin Cassidy
Chef
Signed On: April 15, 2026