## **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 FA0209751 - SAMUEL STIPE SCHOOL		Site Address 5000 LYNG DR, SAN JOSE, CA 95111				03/28/2024				Color & Score	
Program PR0300689 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name	) VE SCHOOL D	ISTR	Inspection Time 12:45 - 13:30		GR	REEN		
Inspected By Inspection Type Consent By FSC Anh Vu				_ DISTR 12.45 - 13.50				Ģ	92		
MAMAYE KEBEDE	ROUTINE INSPECTION	FRONT DESK		11/01/2024	l.			┛┗╸	_		
RISK FACTORS AND I	NTERVENTIONS				IN	OU Major	IT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowl	ledge; food safety certification				Х						
K02 Communicable disease	; reporting/restriction/exclusion				Х						S
K03 No discharge from eyes					Х						
K04 Proper eating, tasting, drinking, tobacco use					Х						
	vashed; gloves used properly				Х						S
K06 Adequate handwash fac					Х						
кот Proper hot and cold hole					Х						
	control; procedures & records								Х		
K09 Proper cooling methods									Х		
к10 Proper cooking time & to									Х		
K11 Proper reheating procee					Х						
K12 Returned and reservice					X				Х		
<b>κ13</b> Food in good condition,					X						
K14 Food contact surfaces o	,				X						S
K15 Food obtained from app					Х					X	
	stock tags, condition, display									X	
<b>κ17</b> Compliance with Gulf O										X	
K18 Compliance with variant										X	
K19 Consumer advisory for I		haing offered			V					X	
κ20 Licensed health care had	cilities/schools: prohibited foods not	being oliered			Х		Х				
							^ X				
<ul><li>K22 Sewage and wastewate</li><li>K23 No rodents, insects, bird</li></ul>					Х		^				
GOOD RETAIL PRACT										OUT	cos
к24 Person in charge preser											
K25 Proper personal cleanlin											
κ26 Approved thawing meth											
K27 Food separated and pro	K27 Food separated and protected										
K28 Fruits and vegetables w	K28 Fruits and vegetables washed										
K29 Toxic substances properly identified, stored, used											
K30 Food storage: food stora											
K31 Consumer self service of											
K32 Food properly labeled a	K32 Food properly labeled and honestly presented										
K33 Nonfood contact surface											
	K34 Warewash facilities: installed/maintained; test strips										
кз5 Equipment, utensils: Approved, in good repair, adequate capacity											
кзе Equipment, utensils, linens: Proper storage and use											
K37 Vending machines											
K38       Adequate ventilation/lighting; designated areas, use         K38       Thermometers required a converter											
K39     Thermometers provided, accurate       K40     Wining alother property used stored											
K40       Wiping cloths: properly used, stored         K41       Plumbing approved, installed, in good repair; proper backflow devices											
	K41 Plumbing approved, installed, in good repair, proper backnow devices K42 Garbage & refuse properly disposed; facilities maintained										
K42         Garbage & refuse property disposed, facilities maintained           K43         Toilet facilities: properly constructed, supplied, cleaned											
	<ul> <li>K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing</li> </ul>										
	K45 Floor, walls, ceilings: built, maintained, clean										
K46       No unapproved private home/living/sleeping quarters											
K47 Signs posted; last inspection report available				Х							
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# **OFFICIAL INSPECTION REPORT**

Facility FA0209751 - SAMUEL STIPE SCHOOL	Site Address 5000 LYNG DR, SAN JOSE, CA 95111	Inspection Date 03/28/2024		
Program PR0300689 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name OAK GROVE SCHOOL DISTRICT	Inspection Ti 12:45 - 13		
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**

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

#### Inspector Observations: There is no hot water supply on the preparation sink.

[CA]Provide 120 oF warm water on the sink to clean it after or before use.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

### Inspector Observations: There is a very slow drain from the soap sink of the two compartment warewash sink. [CA] Please fix the drainage system immediately.

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

Inspector Observations: Current Environmental Health permit was not posted on public view. [CA] The most current Environmental Health permit must be posted on public view at all the time.

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### **Measured Observations**

<u>ltem</u>	Location	Measurement	Comments
Burger patties	Oven	160.00 Fahrenheit	
Milk	Upright fridge	35.00 Fahrenheit	
Chicken	Oven	145.00 Fahrenheit	
Hot water	Two compartment sink	130.00 Fahrenheit	

## **Overall Comments:**

#### Note: Food safety manager certificate: Anh Vu - 11/01/2024.

2. The school receives its food supplies from Oak Grove School District warehouse located 6578 Santa Theresa Blvd, San Jose. It reheats hot-sering food products and discard leftovers if not used during the shift.

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 <u>4/11/2024</u>. 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
ITPHC1	Time as a Public Health Control



Elizabeth Zepeda

Received By: Signed On:

Person in Charge March 28, 2024