

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 FA0200788 - HYDE JUNIOR HIGH SCHOOL		Site Address 19325 BOLLINGER RD, CUPERTINO, CA 95014		Inspection Date 03/05/2026		Placard Color & Score GREEN 92		
Program PR0307480 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CUPERTINO UNION SCHOOL		Inspection Time 10:00 - 11:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MAYRA				FSC Mayra Miranda 8/15/27

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						
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						S
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		
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		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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *One live cockroach observed on glue trap located behind the milk cooler near the dry storage. Two dead cockroaches observed on glue traps behind the milk cooler and inside the dry storage room.*

[CA] Food facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas.

[COS] Operator removed glue trap with live cockroach from the facility.

Did not observed any additional vermin or vermin activity elsewhere in the kitchen areas.

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
Breakfast burrito	Warmer	155.00 Fahrenheit	
Ham	Upright reach-in cooler	39.00 Fahrenheit	
Yogurt	Upright reach-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Parfait	Upright reach-in cooler	40.00 Fahrenheit	
Spagetti	Warmer	173.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Cheese sandwich	Cooler	38.00 Fahrenheit	
Milk	Milk cooler	36.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken salad	Cooler	39.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	

Overall Comments:

Per PIC, leftover hot foods are discarded if not served during the meal service.

A shared table with ice is placed out during meal services for students to place and share unwanted food items. Per PIC, all items from the shared table with the exception of fruits are discarded at the end of the meal period. Fruits are inspected and returned to the kitchen to be rewashed.

Facility maintains daily temperature logs for all refrigeration units and have logs for cooking and reheating of food.

Observed that facility is in the process of adding a walk-in cooler (area is fenced off). The addition of a walk-in cooler is required to be reviewed and approved by this department's Plan Check - ensure that plans are submitted prior to installation. Additional information on submittal can be located at www.ehinfo.org.

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 **3/19/2026**. 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.

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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



Received By: Mayra
PIC
Signed On: March 05, 2026