

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

- No Signature



OFFICIAL INSPECTION REPORT

Facility FA0208450 - EDENVALE SCHOOL		Site Address 285 AZUCAR AVE, SAN JOSE, CA 95111		Inspection Date 09/02/2026		Placard Color & Score RED 92		
Program PR0300082 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name OAK GROVE SCHOOL DISTR		Inspection Time 11:30 - 12:55			
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION	Consent By JOSEFINA FRANCO	FSC					

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K02	Communicable disease; reporting/restriction/exclusion	X						S
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	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						
K14	Food contact surfaces clean, sanitized	X						S
K16	Compliance with shell stock tags, condition, display					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		
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		
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: Couple of live and dead nymph cockroaches were observed on a trap located back in the food storage area. No dead or live cockroaches were observed in the cafeteria including the preparation areas.

[CA] Eliminate all insects/rodents from the facility by a legal method. Until the live cockroaches are all eliminated and verified by a district inspector, the facility shall be closed. Please contact the district inspector for a follow-up inspection.

During a follow-up inspection, no lice or dead vermin should be observed. The school of the facility must provide a pest control company report which indicate what interventions were conducted and observed violations and recommendations.

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Any operational and structural issues that contribute to the vermin infestation must also be addressed.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

N/A

Overall Comments:

Note: 1. Food safety manager certificate: Josefina Franco - 1/16/2029

2. The school gets most of its food products prepackaged from the Oak Grove School District office located at 6578 Santa Teresa Blvd, San Jose. It reheat and serve the hot-held potentially hazardous food products. Some food products like pasta and hamburger are made in the school's cafeteria. Any leftover is discarded after lunch is over.

3. The cafeteria does not have a designated handwash and a three compartment sinks. The two compartment sink located back in the kitchen is used for utensil and handwashing while the front one is being used for hand and produce washing. Both of the sinks drains are directly connected to the sewer lines.

It is highly recommended installing designated handwash and three compartment warewash sinks, and modify the drain system of one of the two compartment warewash sinks to drain into a floor sink to prevent possible backup of sewage. Until the drain system of the preparation sink is modified, please continue using colanders to wash vegetables and fruits in the sink.

4. The school cafeteria has an old mechanical dishwasher with long drainboards on both sides which does not work. The food and utensil storage shelves are also made of wood. It is recommended removing equipment which are not used for cafeteria operation and replace the wood shelf with stainless steel shelf to prevent vermin hiding and breeding.

4. According to USDA regulation, schools serving lunch through the Federal School Lunch program must have a written HACCP plan in place. Please keep copy in the cafeteria.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/16/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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