

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 FA0209183 - CADWALLADER SCHOOL		Site Address 3799 CADWALLADER RD, SAN JOSE, CA 95121		Inspection Date 01/24/2025		Placard Color & Score GREEN 92		
Program PR0306756 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name EVERGREEN SCHOOL DIST		Inspection Time 11:08 - 12:15			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By LAN TRINH				FSC Lan Trinh 11/11/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						
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						

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

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Employee was observed washing dishes with an 87 oF warm water. The maximum water temperature was measured at 87 on the three compartment warewash sink. Per operator, water heater is located at a far location and takes a while to go up. [CA] Provide an adequate, pressurized potable supply of hot water to be held at 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F. The school is restricted from serving open food products like salads until the hot water issue is resolved. Please contact the district inspector for follow-up inspection.*

Follow-up By
01/27/2025

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
Cheese stick	Hot holding unit	175.00 Fahrenheit	
Hot water	Three compartment sink	87.00 Fahrenheit	
Milk	Cooler	34.00 Fahrenheit	IR
Milk	Upright fridge	39.00 Fahrenheit	IR
Cheese salad, TPHC	Salad bar	51.00 Fahrenheit	
Chicken and pasta	Hot holding unit	165.00 Fahrenheit	

Overall Comments:

- Note: 1. Food safety manager certificate: Lan Trinh - 11/11/2027**
- 2. The school receives it prepackaged food products from the school district's warehouse reheats and serves prepackaged food products, cold milk, and juice. Any hot-held potentially hazardous foods not used by the end of the shift are discarded.**
- 3. If the school is going to use the two compartment warewash sink for hand washing, fruit washing, and dishwashing, a standard operational procedure must be submitted to our office for approval.**
- 4. According to USDA, schools serving lunch through the School Lunch program must have a written HACCP plan in place. Please keep a copy in the cafeteria.**

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 **2/7/2025**. 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: Lan Trinh
Kitchen Employee

Signed On: January 24, 2025