

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 FA0302830 - NUTRITION SERVICES KATHLEEN MACDONALD		Site Address 3588 ZANKER RD, SAN JOSE, CA 95134		Inspection Date 09/24/2025		Placard Color & Score GREEN 82		
Program PR0445037 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SANTA CLARA UNIFIED SCH		Inspection Time 11:05 - 12:45			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By PAUL AND MIKE				FSC Maria Hernandez 04/27/2028

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		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		S
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						S
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				S

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	X	
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Pizza pockets measured 97F-109F while maintained inside of an upright warmer across from the main cook-line. Per the PIC, they had been cooked, and then placed into the unit less than 1 hour prior.

[CA] Potentially hazardous foods intended for hot holding shall be held at or above 135F to prevent the growth of bacteria.

[COS] Pizza pockets rapidly reheated to 165F and placed back into hot holding prior to lunch service.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Employee water bottle stored inside of a tub of washed, ready-to-eat fruit while in direct contact with said fruit. Fruit was intended to be served during lunch service.

[CA] Food shall be protected from adulteration/contamination. Do not store potentially contaminated items in direct contact with ready-to-eat food items.

[COS] Employee removed water bottle and re-washed fruit prior to service.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

REPEAT VIOLATION

20+ rodent droppings observed in the corner of the dry storage room. No other evidence of rodents observed.

PIC states that they previously had an issue with mice during the past year. Pest control report provided.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. Clean and sanitize areas of rodent droppings.

[SA] PIC agreed to clean and sanitize rodent droppings. Service to be conducted by a licensed pest control company.

Note: Dead baby mouse and other evidence of rodent infestation observed in the the culinary lab that is directly adjacent to the kitchen (separated by a door). Ensure that all cracks, gaps, crevices, and other entry/harborage points are sealed to disallow the intrusion or harborage of vermin.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Thermal test strips (mechanical dishwasher) and quaternary ammonium test strips (3 comp sink/wiping cloth buckets) are expired.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. Obtain new test strips.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations:

Wiping cloth sanitizing solution measured in the range of 0 ppm to 100 ppm in various wiping cloth buckets at the prep line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	upright warmer	142.00 Fahrenheit	
sanitizing rinse (hot water)	mechanical dishwasher	160.00 Fahrenheit	
cream cheese	cold hold unit - service area	40.00 Fahrenheit	
hot water	3 comp sink/prep sinks	120.00 Fahrenheit	
cornbread	hot hold unit - service area	156.00 Fahrenheit	
warm water	hand sink 1/2/3	100.00 Fahrenheit	
frozen chicken	walk-in freezer	2.00 Fahrenheit	
cooked ribs	upright warmer	152.00 Fahrenheit	
chicken sandwich	hot hold unit - service area	145.00 Fahrenheit	
cheese	walk-in cooler	38.00 Fahrenheit	
chicken	walk-in cooler	39.00 Fahrenheit	
yogurt parfait	2-door upright cooler	40.00 Fahrenheit	
macaroni and cheese	hot hold unit - service area	140.00 Fahrenheit	

Overall Comments:

Kitchen is shared with Huerta Middle School.

Placard placed in front office.

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 **10/8/2025**. 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: Uma Sriram
Secretary
Signed On: September 24, 2025