

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 08/25/2026	
Program PR0445037 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SANTA CLARA UNIFIED SCH		Inspection Time 10:15 - 11:25
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By FRONT OFFICE	FSC Liliana Torres 06/26/2029		

Placard Color & Score

GREEN
82

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K08	Time as a public health control; procedures & records									X	
K09	Proper cooling methods		X				X				N
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							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										
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									X	
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Tuna salad measured between 42F and 44F while maintained in two large containers kept covered with lids, stacked on top of one another in the two-door upright cooler at the middle area of the kitchen, closer to the Kathleen MacDonald side. Per the employee in charge of preparing tuna salad, she had prepared the tuna salad yesterday and placed it into the unit to cool. Employee stated that she had not used the blast chiller to cool down the tuna salad prior to placing it into the unit. Per the PIC, Ray, standard SOP's for the facility dictate that the tuna salad should be placed into one of the two blast chillers, cooled to 41F, then relocated to refrigeration.

[CA] Potentially Hazardous Foods (PHFs) prepared from ingredients at room temperature shall be cooled to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Tuna salad was voluntarily condemned and discarded.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

High temperature sanitizing rinse measured 158F, 159F, 159F, 158F, and 160F in the high temperature mechanical dishwasher.

Dishwasher was in active use prior to measurement.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

Ensure that mechanical dishwasher is capable of consistently contacting utensils at 160F.

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

Inspector Observations:

Observed a dead German cockroach on the floor in the dry storage room closest to the walk-ins.

Observed a dead American cockroach in a sticky trap in the dry storage room near the door that leads to the loading bay.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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

Inspector Observations:

Observed employee wiping down a food preparation surface with a wiping cloth. Quaternary ammonium sanitizer measured 0 ppm in the associated wiping cloth bucket.

Quaternary ammonium sanitizer measured 0 ppm in the wiping cloth bucket at the cook-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).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations:

Employee personal smoothie observed stored on a food preparation surface.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
frozen ground beef	walk-in freezer	0.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
cheeseburger	oven	178.00 Fahrenheit	final cook temp, from raw
rice	upright warmer - cook-line	173.00 Fahrenheit	
chicken salad	upright cooler - KM	41.00 Fahrenheit	
birria	walk-in cooler	37.00 Fahrenheit	
pozole	walk-in cooler	37.00 Fahrenheit	
chicken	steam table - KM	158.00 Fahrenheit	
bone-in chicken	oven	189.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	158.00 Fahrenheit	158F-160F
sushi	blast chiller	54.00 Fahrenheit	cooling
milk	milk coolers - KM	33.00 Fahrenheit	
cheeseburger	countertop hot hold - KM	159.00 Fahrenheit	
beans	walk-in cooler	37.00 Fahrenheit	

Overall Comments:

Kitchen is shared with Huerta Middle School.

Placard posted in front office.

*Notes:

- Facility cooks and cools 3+ items (rice, chicken breast from raw, pozole (pork from raw), birria, beans, etc.)

Permit category will be upgraded to an FP23.

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 **9/8/2026**. 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.

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: Rita G.

Technician

Signed On: August 25, 2026