

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 FA0304983 - KATHLEEN MACDONALD HIGH SCHOOL - BUILD		Site Address 3588 ZANKER RD, SAN JOSE, CA 95134		Inspection Date 09/24/2025		Placard Color & Score GREEN 87		
Program PR0448353 - SCHOOL FOOD SERVICE RISK CAT 1 - FP21			Owner Name SANTA CLARA UNIFIED SCH		Inspection Time 13:50 - 14:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By PAUL AND SHERRI				FSC Bal Maxwell Balansay 02/28/2028

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		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	
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Only handwash station lacked paper towels.

[CA] Single-use sanitary towels shall be provided in dispensers at all times; heated-air hand drying device may be substituted for single-use towels.

[COS] PIC restocked paper towels.

Minor violation:

Wiping cloth bucket stored directly inside of the sink basin.

[CA] Handwash sink shall be kept unobstructed and available for use at all times.

[COS] Wiping cloth bucket removed.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Salad with croûtons and cheese measured 49F. Ambient of the unit measured 45F.

[CA] Potentially hazardous foods (cheese) intended for cold holding shall be held at or below 41F to prevent the growth of bacteria. Cold units must be capable of maintaining potentially hazardous foods at or below 41F.

[SA] Salads to be served or discarded by 1 PM (less than 4 hours elapsed following removal from temperature control).

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

REPEAT VIOLATION

Uncovered salad and washed, ready-to eat fruits stored in an upright grab and go cooler with no lids, coverings, or adequate sneeze-guard.

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

[SA] PIC agreed to place lids on salads. PIC agreed to serve only fruits with protective outer coverings (bananas, whole oranges, etc.)

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient	hot hold unit	140.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
quaternary ammonium	wiping cloth bucket	200.00 PPM	
ambient	grab and go cooler	45.00 Fahrenheit	

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Overall Comments:

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