

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 FA0207077 - INDEPENDENCE HIGH SCHOOL - STUDENT UNIO		Site Address 617 N JACKSON AV, SAN JOSE, CA 95133		Inspection Date 10/06/2026		Placard Color & Score GREEN 86		
Program PR0449426 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name EAST SIDE UNION HIGH SCH		Inspection Time 09:55 - 11:15			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By DEBORAH				FSC Deborah Garcia 04/22/2028

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			S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X	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						

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

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

Inspector Observations:

1. Uncooked pizzas in speed racks measured between 50-60F at around 10:10 am. Per PIC they are proofing the dough and will cook them for service at 1:30 pm. Per PIC, they will then be time marked for TPHC.

2. Repeat Violation: Burger patties were measured between 105-120F at around 10:20 am on a speed rack, per cook, they were just removed from the warmer. Per Cook, they are assembling burgers for service at 11:16 am.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Pizzas were returned to the Walk in Cooler to cool down. Discussed with PIC about proofing the dough alone without PHFs (tomato sauce, cheese, pepperoni).

[COS] 2. TPHC was started for the burgers being assembled for the 11:16 am service time. Extra patties in the oven keeping warm were measured at 140F for service at 1:30 pm.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Several of the handwash stations were obstructed.

- Handwash station by the ovens was obstructed by a couple of speed racks with pizzas and trash in the basin.

- Handwash station near the walk in cooler was obstructed by a food warmer.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC had obstructions removed.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Breakfast burritos were measured at 69F in the walk in cooler. Burritos were tightly wrapped in foil.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

Discussed with PIC to either cool filling completely prior to assembling burritos or leaving assembled burritos unwrapped to allow for rapid cooling.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Burger Patties	Oven - Hot Holding	140.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Conveyor Dishwasher	160.00 Fahrenheit	
Rice	Rice Cooker	190.00 Fahrenheit	
Sandwiches	Walk in Cooler	40.00 Fahrenheit	
Milk	Milk Coolers	38.00 Fahrenheit	IR
Meatballs	Diligent Prep	170.00 Fahrenheit	
Fries	Walk in Freezer	-8.00 Fahrenheit	IR
Cheese	Upright Cooler	40.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	400.00 PPM	

Overall Comments:

Notes:

- Reviewed adherence to HACCP based plan. No issues.

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 **10/20/2026**. 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: Deborah
Assistance Manager I
Signed On: October 06, 2026