

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 FA0210389 - JOAQUIN MILLER JR HIGH SCHOOL		Site Address 6251 RAINBOW DR, SAN JOSE, CA 95129		Inspection Date 02/28/2025		Placard Color & Score GREEN 100		
Program PR0300965 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name CUPERTINO UNION SCHOOL		Inspection Time 09:45 - 10:50			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By TAMMY RODRIQUEZ				FSC Tammy Rodriguez 8/15/27

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						
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						S
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						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							
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

No major violations were observed during this inspection.

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
Turkey sandwich	Walk-in cooler	41.00 Fahrenheit	
Chicken	Hot holding cabinet	160.00 Fahrenheit	
Milk	Milk cooler	39.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Corn	Upright reach-in cooler nearest the handwash sink	40.00 Fahrenheit	
Ambient	Upright reach-in cooler nearest the ovens	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Chicken	Service line	119.00 Fahrenheit	Subject to time
Hot water	Handwash sink	100.00 Fahrenheit	
Yogurt	Walk-in cooler	40.00 Fahrenheit	
Milk	Walk-in cooler	40.00 Fahrenheit	
Cheese	Upright reach-in cooler nearest the handwash sink	41.00 Fahrenheit	
Chickpeas	Reheating	201.00 Fahrenheit	

Overall Comments:

At time of inspection, hot foods were prepared by 9:35AM and will be discarded if not served by the end of the meal period at 1 PM. The temperature and time that the food was reheated/cooked are maintained on a log.

Facility also maintains daily temperature logs for all refrigeration units.

A shared cart is available during the meal period for students to share unopened foods. Hot foods on the shared cart are discarded at the end of the meal period. Prepackaged foods are returned to the kitchen, and fruits are rewashed.

Discussed with operator the use of cooking/reheating equipment under the ventilation hood.

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 **3/14/2025**. 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.

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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: Tammy Rodriguez
PIC

Signed On: February 28, 2025