

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 FA0208288 - O B WHALEY SCHOOL		Site Address 2655 ALVIN AV, SAN JOSE, CA 95121		Inspection Date 02/26/2026		Placard Color & Score GREEN 92		
Program PR0306752 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name EVERGREEN SCHOOL DIST		Inspection Time 10:20 - 11:15			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By FRONT OFFICE				FSC Shan Guo 11/21/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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			N
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						

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: Taconadas and flaquitos maintained in the hot holding unit closes to the POS system measured between 107F to 108F.

CNA stated that all food is delivered in the morning at approximately 6:00 AM before their arrival. Hot foods are placed directly into the warmer and the unit was turned on to reheat. Upon employee's arrival at approximately 8:00 AM, PHF item was measured at 165F and above. Employee stated that the temperature of the unit was decreased partially to prevent young students from burning themselves during consumption.

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

[SA] All food items are VC&D after the lunch service. Lunch services ends at 12:30 PM and is within the 4 hours of time as a public health control (TPHC).

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Taconada	Middle hot holding unit	159.00 Fahrenheit	
Milk	Milk refrigerator	45.00 Fahrenheit	
Milk	Two-door upright refrigerator	39.00 Fahrenheit	
Quaternary ammonia	Sanitizing bucket - 2-comp sink	300.00 PPM	
Chicken nuggets	Two-door upright refrigerator	35.00 Fahrenheit	
Pizza	Two-door upright refrigerator	20.00 Fahrenheit	
Hot water	Two-compartment sink	121.00 Fahrenheit	
Flauquito	Middle hot holding unit	155.00 Fahrenheit	

Overall Comments:

- **Regular scheduled days: Monday, Tuesday, Wednesday, and Friday:**

- **Breakfast is served 9:30 AM to 10:45 AM.**

- **Lunch is served 11:30 AM to 1:00 PM.**

- **Minimum scheduled days: Thursday:**

- **Breakfast is served 9:00 AM to 10:30 AM.**

- **Lunch is served 11:00 AM to 12:30 PM.**

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 **3/12/2026**. 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.

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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: Maria A.
CNA
Signed On: February 26, 2026