

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 FA0205985 - VINCI PARK SCHOOL		Site Address 1311 VINCI PY, SAN JOSE, CA 95131		Inspection Date 10/21/2025		Placard Color & Score GREEN 97		
Program PR0301768 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name BERRYESSA UNION SCHOO		Inspection Time 10:10 - 11:40			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By FRONT OFFICE, AND SUONG (KITCHEN)				FSC HUONG BUI 03/10/2027

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						
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

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured warm water at the restroom handsink to be 68F.

[CA] Provide warm water (100F) at the restroom handsink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	2-COMPARTMENT SINK	120.00 Fahrenheit	
AMBIENT TEMPERATURE OF REFRIGERATOR	OPEN-TOP REFRIGERATOR (FOR MILK CARTONS)	40.00 Fahrenheit	
WARM WATER	HANDSINK, RESTROOM	68.00 Fahrenheit	
JUICES, FRUITS, YOGURT, PREPACKED LUNCHES	UPRIGHT REFRIGERATORS	41.00 Fahrenheit	
CHLORINE	2-COMPARTMENT SINK	100.00 PPM	

Overall Comments:

No evidence of vermin observed today. Observed sticky traps set up throughout the kitchen. Operator stated they receive monthly pest control service.

Note: the kitchen does not have a 3-compartment sink or a designated handsink. There is only one 2-compartment sink with a single faucet, with wall-mounted paper towel dispenser and soap dispenser. Observed operator washing cherry tomatoes in the right compartment of the sink. Operator stated they wash fresh produce about twice a week, and only do warewash during non-food prep times. Operator was able to explain proper warewashing procedures. No handwashing or sanitization violations observed. Specialist may follow up to discuss possibly installing a 3-compartment sink and a handsink.*

***Before installing any new sinks or equipment, written approval from Plan Check must be obtained. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplanchek@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.**

****Our records indicate this facility has an outstanding balance of \$224.75. Please pay immediately. You may pay online at ehinfo.org or via check mailed to our office.**

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 **11/4/2025**. 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: Suong Phan
Substitute Assistant II
Signed On: October 21, 2025