

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 FA0211036 - BELLARMINE COLLEGE PREP		Site Address 850 ELM ST, SAN JOSE, CA 95126		Inspection Date 02/05/2025	
Program PR0300433 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name BELLARMINE COLLEGE PRE		Inspection Time 12:10 - 13:40
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By JEREMY	FSC JEREMY SOULIA 2/24/2026		

Placard Color & Score

GREEN

88

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									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			
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									X	
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		X
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: *Measured pizza, pasta bowls, beef sandwich and chicken between 102F-120 F in various hot holding units. Per PIC, all the PHFs were prepared within last hour and stored in hot holding units. Per PIC, the units were opened multiple times by staff to store food. All the food items are discarded after lunch services.*

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

OR

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

[COS] *PIC documented time for all the PHFs and will use items within in 4 hours from when it was taken out of temperature control and discard any leftovers.*

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed cardboard used as shelf liner in dry storage room.*

[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Observed new Stoelting Soft Serve Machine. Lack of CDFA license for the new soft serve machine.*

[CA] *A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or dehplanchek@deh.sccgov.org or at www.ehinfo.org to obtain plan check requirements.*

Provide CDFA license

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pasta bowl	Upright hot holding unit	110.00 Fahrenheit	
Pizza	Hot holding in warmer unit at serve area	105.00 Fahrenheit	
Soup	Hot holding on burner	145.00 Fahrenheit	
Cut fruit	Walk in cooler #2	41.00 Fahrenheit	
Chicken	Upright hot holding unit in the kitchen	120.00 Fahrenheit	
Milk	Walk in cooler #2	41.00 Fahrenheit	
Soup	Walk in cooler	41.00 Fahrenheit	
Sandwich	Grab and go refrigerator	40.00 Fahrenheit	
Beef sandwich	Upright hot holding unit	102.00 Fahrenheit	
Final rinse	Dish machine	160.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Sandwiches	Hot holding at staff serve area	105.00 Fahrenheit	

Overall Comments:

Label prepackaged sandwiches and snacks with labels with ingredients to notify students/staff of any potential allergens.

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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 2/19/2025. 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: JEREMY SOULIA
FOOD SERVICE MANAGER
Signed On: February 05, 2025