

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 FA0206962 - ADELANTE DUAL LANGUAGE ACADEMY		Site Address 1720 HOPKINS DR, SAN JOSE, CA 95122		Inspection Date 09/10/2026		Placard Color & Score GREEN 81		
Program PR0300590 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name ALUM ROCK UNION EL SCH		Inspection Time 11:15 - 12:45			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By LAURA AND EDNA				FSC Edna Balisi 04/15/2028

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	X			N
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						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X	X			N
K15	Food obtained from approved source	X						S
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						S
K21	Hot and cold water available	X						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				S

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	X	
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:

In the upright warmer at the side of the kitchen, numerous corn dogs measured between 127F and 131F. Per staff, corn dogs had been reheated to 170F in the oven approximately 30 minutes prior, before then being placed into hot holding.

In the upright warmer at the middle of the kitchen, uncanned roasted corn measured 129F. Per staff, corn had been uncanned and reheated to 170F in the oven approximately 45 minutes prior, before then being placed into hot holding.

At the service line, chipotle sauces and ranch measured between 49F and 52F while maintained in squeeze bottles on top of ice packs, with ice packs not in contact with the majority of the sides of the squeeze bottles. Per staff, items had been placed out for lunch service less than 30 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[SA] All aforementioned foods to be served or discarded by the end of lunch service. Instructed staff to increase the temperature setting of the upright warmers. Discussed the use of proper ice baths with the PIC.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed an employee moving a rolling trash can by handling the insides/outside with gloved hands, then opened an upright warmer, took out a tray of corn dogs, and placed it at the service window before then being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- Or (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Instructed employee to de-glove and properly wash hands.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

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Inspector Observations:

Observed an employee immersing dishes in chlorine sanitizer for less than 5 seconds during manual warewashing in the two compartment warewashing sink.

Chlorine sanitizer measured 200 ppm in the right-side compartment of the aforementioned warewashing sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Instructed employee to dilute solution; Chlorine sanitizer remeasured 100 ppm. Instructed employee to re-immers dishes in sanitizer for a minimum of 30 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed 5+ trash flies flying around the interior of the main kitchen area. Observed 3+ trash flies hovering around the self-service lines in the cafeteria.

Per staff, they have difficulty in keeping the flies out given that the cafeteria doors remain open before and during service.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed raw, frozen ground beef stored above cooked chicken in the two-door upright freezer in the kitchen, near the door that opens into the cafeteria.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
milk	milk coolers - cafeteria	36.00 Fahrenheit	
ambient	upright cooler - cafeteria	39.00 Fahrenheit	no PHF, vegetables only
beans	steam table - service window	187.00 Fahrenheit	
warm water	hand sink - restroom	100.00 Fahrenheit	
frozen burritos	upright freezer - back kitchen	0.00 Fahrenheit	
ambient	upright cooler - back kitchen	39.00 Fahrenheit	no PHF, vegetables only
raw ground beef patties	walk-in cooler	37.00 Fahrenheit	
cooked chicken	steam table - service window	186.00 Fahrenheit	
chicken tenders	upright freezer - middle kitchen - near cafeteria	0.00 Fahrenheit	
cream cheese	upright cooler - middle kitchen - near cafeteria	39.00 Fahrenheit	
hot water	two compartment warewashing sink	120.00 Fahrenheit	
sliced tomato salad	service line	40.00 Fahrenheit	
rice	steam table - service window	190.00 Fahrenheit	
frozen chicken	upright freezer - cafeteria	0.00 Fahrenheit	
shredded cheese	upright cooler - middle kitchen	37.00 Fahrenheit	
chlorine sanitizer	two compartment warewashing sink	200.00 PPM	corrected to 100 ppm

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Overall Comments:

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 9/24/2026. 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: Laura M.
Satellite Supervisor

Signed On: September 10, 2026