

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 FA0207206 - OSTER ELEMENTARY SCHOOL		Site Address 1855 LENCAR WY, SAN JOSE, CA 95124		Inspection Date 09/04/2025		Placard Color & Score GREEN 92		
Program PR0300662 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name UNION SCHOOL DIST		Inspection Time 11:55 - 12:55			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ADRIANA (PIC)				FSC Adriana Parra 10/12/29

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	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						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						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	X	
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: 1. Measured water holding at 79F in restroom across from kitchen. Water dispensed from push nozzle. Per operator, students uses this restroom and staff uses restroom in office. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Operator directed to rewash hands upon entering kitchen.
2. Measured hot water holding at 114F at (2x) 2-compartment sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks.

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

Inspector Observations: 1. Found a few flies near 2-compartment sink back area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.
2. Found several OLD rodent droppings on the floor under prep table near computer monitor at front service line. [CA] Eliminate all evidence of OLD rodent dropping. Clean and sanitize all effected areas. Provide approved pest control services.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leak at atmospheric pressure valve at mop sink when water is turned on. [CA] Secure leak.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
milk	chest reach in	41.00 Fahrenheit	
rice	counter	106.00 Fahrenheit	under time as a public health control (TPHC)
warm water	handsink (2-comp)	100.00 Fahrenheit	
beans	salad bar	60.00 Fahrenheit	under TPHC
salad	2 door upright	40.00 Fahrenheit	
cheese	2 door upright	41.00 Fahrenheit	
water	handsink (RR) Push nozzle	79.00 Fahrenheit	
chicken	2 door upright freezer	-2.00 Fahrenheit	
shredded cheese	2 door upright	40.00 Fahrenheit	
hot water	(2x) 2-comp	114.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
chicken	counter	126.00 Fahrenheit	under TPHC
quat	warewash/sani bucket	200.00 PPM	

Overall Comments:

Breakfast service from 10:00am - 10:20am; lunch service from 11:45am - 12:40pm.

- Remaining cold/hot PHFs are discarded at end of each service.

- Facility receives food from Union School District daily.

- Dairy & produced are received every other day.

****Note: Ensure to run hot water at mop sink prior to using 2-comp sink.****

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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 **9/18/2025**. 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: Adriana Parra
Food Service Lead

Signed On: September 04, 2025