

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 FA0271602 - ALPHA: BLANCA ALVARADO MIDDLE SCHOOL		Site Address 1601 CUNNINGHAM AV, SAN JOSE, CA 95122		Inspection Date 09/22/2026		Placard Color & Score GREEN 97		
Program PR0410372 - SCHOOL FOOD SERVICE RISK CAT 1 - FP21			Owner Name ALPHA PUBLIC SCHOOLS		Inspection Time 11:15 - 12:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By FRONT OFFICE				FSC Exempt

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X	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						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						S
K21	Hot and cold water available	X						
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0271602 - ALPHA: BLANCA ALVARADO MIDDLE SCHOOL	Site Address 1601 CUNNINGHAM AV, SAN JOSE, CA 95122	Inspection Date 09/22/2026
Program PR0410372 - SCHOOL FOOD SERVICE RISK CAT 1 - FP21	Owner Name ALPHA PUBLIC SCHOOLS	Inspection Time 11:15 - 12:20
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

In the right-side milk cooler at the back of the kitchen area, numerous burritos measured between 48F and 49F. Ambient of the bottom of the unit measured 38F via probe. Staff provided receiving logs, which noted that burritos had been delivered approximately 3.5 hours prior at 40F. Per staff, the frequent opening and closing of the milk cooler may be resulting in the elevated temperature of the burritos.

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

[COS] Instructed staff to relocate burritos to an alternate refrigeration unit.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - restroom	100.00 Fahrenheit	
milk	milk cooler - left	41.00 Fahrenheit	
yogurt	upright cooler - left	40.00 Fahrenheit	
string cheese	upright cooler - right	38.00 Fahrenheit	
corn dog	upright warmer - kitchen	136.00 Fahrenheit	
hot water	two compartment / hand sink	120.00 Fahrenheit	
burritos	milk cooler - right	48.00 Fahrenheit	48F-49F
ambient	upright cooler - right	38.00 Fahrenheit	

Overall Comments:

1) Alpha Blanca Alvarado - operating outside of the kitchen, inside the cafeteria area
- Lunch is served 10:00 AM to 1:00 PM.

2) Alpha Jose Hernandez - operating inside the kitchen area
- Lunch is served 10:00 AM to 12:00 PM.

- Alpha Blanca Alvarado (cafeteria) side of the operations do not have a dedicated hand wash sink.
- Ensure to utilize hand wash sink inside the kitchen.

- Site is permitted as School Food Service Risk Category 1 - FP21; no food preparation nor open foods permitted at facility. All food provided shall be prewashed, pre-cut, and prepackaged.
- At the time of inspection, observed all foods are provided prewashed, pre-cut, and prepackaged. Cafeteria staff confirmed that no food preparation is conducted on-site.

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 **10/6/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0271602 - ALPHA: BLANCA ALVARADO MIDDLE SCHOOL	Site Address 1601 CUNNINGHAM AV, SAN JOSE, CA 95122	Inspection Date 09/22/2026
Program PR0410372 - SCHOOL FOOD SERVICE RISK CAT 1 - FP21	Owner Name ALPHA PUBLIC SCHOOLS	Inspection Time 11:15 - 12:20

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

Rosa Lopez

Received By: Rosa L.
Kitchen Manager
Signed On: September 22, 2026