

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 FA0289850 - ALPHA CORNERSTONE ACADEMY PREPARATO		Site Address 1598 LUCRETIA AV, SAN JOSE, CA 95122		Inspection Date 08/31/2026	
Program PR0434746 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name ALPHA PUBLIC SCHOOLS		Inspection Time 11:00 - 11:45
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By CECILIA	FSC Karina Orozco 02/10/2029		

Placard Color & Score

GREEN
95

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									
K04	Proper eating, tasting, drinking, tobacco use	X									
K05	Hands clean, properly washed; gloves used properly	X									
K06	Adequate handwash facilities supplied, accessible	X									
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										
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

No major violations were observed during this inspection.

Minor Violations

K12 - 3 Points - Returned and reservice of food; 114079

Inspector Observations: *Observed hot, non-prepackaged foods are returned by consumers in the sharing table at the end of the lunch line. [CA] No unpackaged food that has been served to a consumer shall be re-served or later used for human consumption. Facility shall immediately discontinue use of sharing table for non-prepackaged foods.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: ***** REPEAT VIOLATION***** *Per previous report, facility has installed a tank water heater within the facility to provide hot water for the hand sink and one-compartment sink to prepare sanitizing solution. Facility has submitted plan check application, reference SR0876696, however, plans have not been approved, and a revision to the submitted plans have been requested by this Division.[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 at www.ehinfo.org to obtain plan check requirements.*

Note: *Failure to complete plans may result in impounding of equipment necessary for the operation of the facility.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
fries	upright warmer	135.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
milk	dairy cooler	40.00 Fahrenheit	
salad	dairy cooler	41.00 Fahrenheit	

Overall Comments:

Facility hosts a sharing table at the end of the lunch line. Per PIC, hot Potentially Hazardous Foods are held and re-distributed at the sharing table. Discussed with PIC that the sharing table shall be utilized for PRE-PACKAGED FOODS only. Once served to students, foods shall not be returned for reservice unless food is maintained in good condition and intact packaging to prevent contamination. Facility shall immediately discontinue the use of sharing table for non-prepackaged foods. Ensure cold Potentially Hazardous Foods, such as unopened milk containers, are maintained at 41F or below.

Facility obtains all foods from cafeteria at neighboring facility (ROBERT F KENNEDY ELEM SCHOOL). Food is transported and held in hot or cold holding units approximately 15-30 minutes prior to service.

Facility operating hours:

- Lunch is served from 10:00 AM to 12:30 PM.

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 **9/14/2026**. 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.

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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: Ma Cecilia Serna Bolivar
Food Service
Signed On: August 31, 2026