

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 FA0200013 - GEORGE MAYNE SCHOOL		Site Address 5030 N 1ST ST, ALVISO, CA 95002		Inspection Date 09/08/2025		Placard Color & Score GREEN 94		
Program PR0303088 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SANTA CLARA UNIFIED SCH		Inspection Time 10:50 - 12:20			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By MARY				FSC MARY FLORES 08/16/2027

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						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		
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: Measured warm water at the employee restroom handsink to be 93F, then the temperature dropped at stayed at 89F.

[CA] Provide warm water (100 - 108F) at the handsink.

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

Inspector Observations: Observed dead nymph cockroaches in the following locations:

- 1 in a sticky trap on the floor next to the kitchen handsink, against the wall
- 1 in a sticky trap on the floor in the dry storage room, under a shelf near the door.

No other evidence of vermin was observed.

[CA] Keep facility clear of vermin/cockroaches. See notes below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
WARM WATER	HANDSINK, EMPLOYEE RESTROOM	89.00 Fahrenheit	MEASURED 93F THEN DROPPED TO 89F
CHICKEN NUGGETS	UPRIGHT HOT HOLDING	160.00 Fahrenheit	
MILK CARTONS	REACH-DOWN REFRIGERATORS	40.00 Fahrenheit	
HAM, FRUITS	UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
WARM WATER	HANDSINK, KITCHEN	100.00 Fahrenheit	
WATERMELON	SERVING LINE	39.00 Fahrenheit	

Overall Comments:

Operators stated the facility receives monthly pest control services, and the last service was conducted about 3 weeks/one month ago, which is when the sticky traps were last replaced. Operator also stated that since construction started across the street, there have been more notable pest issues (particularly flies).

*****Have a professional pest control company service the kitchen within one week. Email the subsequent 3 pest control service reports to mindy.nguyen@deh.sccgov.org *****

Other notes:

- Specialist inquired about the HACCP plan required for USDA National School Lunch/Breakfast programs. Operator stated that they had emailed the HACCP plan to DEH a year prior. Facility was able to show food preparation documents that referenced parts of the HACCP plan (e.g. "HACCP PROCESS: PROCESS 2: SAME DAY SERVICE"), as well as an interactive computer program that appeared to align with HACCP protocols. Specialist will conduct file review and may follow up.

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 **9/22/2025**. 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.

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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: Mary Flores
Kitchen 1
Signed On: September 08, 2025