

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 FA0259944 - DON CALLEJON SCHOOL		Site Address 4176 LICK MILL BL, SANTA CLARA, CA 95050		Inspection Date 10/06/2025		Placard Color & Score GREEN 83		
Program PR0380920 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SANTA CLARA UNIFIED SCH		Inspection Time 09:40 - 11:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By FSC Fabiola Cruz				05/31/2027

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						N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	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		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				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	X	
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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

K14 - 8 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, 14125(b), 114141

Inspector Observations:

Facility lacks any form of applicable sanitizer. Sanitizer containers feeding into the dispenser above the three compartment dishwashin sink observed to be empty. Per the PIC, they ran out of quaternary ammonium sanitizer earlier this morning. Quaternary ammonium sanitizer at the three compartment sink measured 0 ppm. Quaternary ammonium sanitizer in multiple wiping cloth buckets measured 0 ppm.

[CA] Facility must have an applicable, approved form of sanitizer (quaternary ammonium, chlorine, lactic acid, etc.) on-site at all times for the purposes of dishwashing/cleaning food contact surfaces.

[COS] Office manager arrived and provided a new container of quaternary ammonium sanitizer.

Minor violations:

Table-mounted can-opener observed to have large amount of buildup on its blade.

[CA] Clean regularly to prevent buildup.

Clean cutting boards observed to have brown buildup. Per kitchen staff, they have put in an order for new cutting boards.

[CA] Cutting boards shall be replaced when they become too scored/scratched to be easily cleaned. Food contact surfaces shall be kept clean.

Minor Violations

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

Inspector Observations:

Three dead cockroaches of varying life stages observed in the trap underneath the handwash sink to the right of the service line. Cockroach droppings observed on the wall directly underneath the hand sink. Per the PIC, pest control service had recently been provided. Report not provided.

No other evidence of cockroaches observed

Note: Ensure that the pipe connection underneath the handwash sink is properly sealed, as this may provide entry for vermin.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Clean and sanitize areas of dead cockroaches/droppings.

Recommend working with pest control to eliminate any potential intrusion points and/or means of harborage.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Milk crates containing cartons of milk stored directly on the floor in the walk-in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

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Inspector Observations:

REPEAT VIOLATION

Plums and other fruits are offered for consumer self service without a sneeze guard or other form of protection from contamination.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

Note: Discussed potential plans of adding a "cold hold line" to one side of the service window. Contact DEH Plan Check at dehplanchek@deh.sccgov.org prior to making changes to any equipment and/or layout of the kitchen facility.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Provided quaternary ammonium test strips are expired.

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.
Obtain new test strips.**

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
pizza	pizza oven 2	154.00 Fahrenheit	
hot water	prep sink/3 comp sink	120.00 Fahrenheit	
pizza	pizza oven 1	160.00 Fahrenheit	
mayo	2-door clear/2-door lower unit 1	40.00 Fahrenheit	
warm water	hand sink 1/2/bathroom hand sink	100.00 Fahrenheit	
plums, carrots	2-door clear/2-door lower unit 2	40.00 Fahrenheit	no PHF inside
ambient	steam table - left	160.00 Fahrenheit	
ambient	steam table - right	157.00 Fahrenheit	
pizza	2-door hot hold unit 1	142.00 Fahrenheit	
ambient	2-door hot hold unit 2	140.00 Fahrenheit	
sandwich	2-door clear/2-door lower unit 1	41.00 Fahrenheit	

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 **10/20/2025**. 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: Jaime Murillo
Kitchen Operator

Signed On: October 06, 2025