

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 FA0206670 - HERBERT HOOVER JR HIGH SCHOOL		Site Address 1635 PARK AV, SAN JOSE, CA 95126		Inspection Date 09/08/2026		Placard Color & Score GREEN 95		
Program PR0300912 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name SAN JOSE UNIFIED SCHOOL		Inspection Time 11:15 - 12:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By REYNA				FSC Reyna Melgoza 02/27/2028

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						
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: Measured the maximum water temperature at the 2-compartment sink at 116F. [CA]
Water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility
(or from 100-108F at handwash stations).**

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: At the 3-compartment sink, observed drainpipe extends directly into the floor sink. [CA]
Provide an air gap between the end of the drainpipe and the rim of the floor sink at least twice the diameter of the inlet and no less than 1-inch.**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sanitizer (sink & surface)	3-compartment sink	203.00 PPM	
fried chicken	upright hot holding warmer	135.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
pizza	preparation counter	186.00 Fahrenheit	Final cooking temperature.
water	handwash sink (restroom)	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
produce	walk-in cooler	41.00 Fahrenheit	
cheese	4-door upright cooler	41.00 Fahrenheit	
water	2-compartment sink	116.00 Fahrenheit	
pizza	upright hot holding warmer	163.00 Fahrenheit	

Overall Comments:

Verified temperature holding and cooking logs during inspection.

Per PIC, facility hosts a sharing table. The sharing table is open during breakfast and lunch service. Students may drop off their unwanted, fully intact prepackaged foods into the sharing bins. All leftovers are discarded at the end of the service.

Facility serves lunch from 12:36 PM to 1:16 PM.

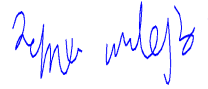
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/22/2026**. 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: Reyna
Head of Student Nutrition

Signed On: September 08, 2026