

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 FA0207208 - MAJESTIC WAY SCHOOL		Site Address 1855 MAJESTIC WY, SAN JOSE, CA 95132		Inspection Date 09/30/2025		Placard Color & Score GREEN 96		
Program PR0304356 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name BERRYESSA UNION SCHO		Inspection Time 10:10 - 11:00			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By FSC Ellen Vaughn 03/10/27				

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	X	
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: There is a leak from the drain of the two compartment warewash sink.

[CA] Please repair the leakage immediately.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: 48 HOUR NOTICE--

Our records indicate this facility has a delinquent account and is operating without a valid Santa Clara County Department of Environmental Health permit. The facility has an outstanding account balance in the amount of \$1,123.75.

Payment must be made within 48 hours (2 business days) to the Santa Clara County DEH online at our website which is <https://paydirect.link2gov.com/SantaClaraCountyDEH/ItemSearch> using an account ID number AR1207208. You may also drop a business check or a crasher's check at our office address written on the top right corner.

A re-inspection will not be conducted if your account is paid in full by 10/2/2025. The facility shall remain open, and a new valid permit will be mailed after payment has been received.
If your account has not been paid in full by the Comply By date, a re-inspection will be carried out, and the facility owner may be billed at the current hourly rate per County Ordinance Code B11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Two compartment warewash sink	122.00 Fahrenheit	
Veggie Nuggets	Oven	165.00 Fahrenheit	
Nuggets	Upright double door fridge	34.00 Fahrenheit	
Milk	Milk cooler	34.00 Fahrenheit	
Chicken nuggets	Oven	168.00 Fahrenheit	

Overall Comments:

Note: Food safety manager certificate: Ellen Vaughn - 03/10/27

2. The school receives its food products from the Berryessa School District Central Kitchen, reheat or serve cold. Any leftover is discarded after shift.

3. According to the USDA guideline, schools serving lunch through the School Lunch program must have a written HACCP plan in place. Please keep a copy in the cafeteria.

4. The kitchen has a directly connected two compartment warewash sink which is used to wash utensils, fruits, and hand. It is recommended to have a three compartment warewash sink, a designated preparation sink which drain into a floor sink, and a handwash station. Until a designated preparation sink is installed, please use colanders to wash vegetables and fruits.

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 **10/14/2025**. 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: Ellen Vaughn
CNS
Signed On: September 30, 2025