

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 FA0302830 - KATHLEEN MACDONALD HIGH SCHOOL - BLDG		Site Address 3588 ZANKER RD, SAN JOSE, CA 95134		Inspection Date 09/24/2025		Placard Color & Score RED 80			
Program PR0449157 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SANTA CLARA UNIFIED SCH		Inspection Time 14:20 - 15:20				
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By KELLIE FITCH					FSC Kellie Fitch 10/15/2029

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						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					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		
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	X	
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		X
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:

Three compartment sink lacks any form of applicable sanitizer for the purpose of dishwashing. Per the PIC, the mechanical dishwasher is unusable given that when it is turned on, it discharges large amounts of wastewater onto the floor.

[CA] A food facility must have an approved method of sanitizing food contact equipment. Food contact equipment must either be cleaned via manual wash, rinse, sanitize in the 3 compartment sink, OR ran through a mechanical dishwasher that is capable of outputting 50 ppm chlorine or water that contact utensils at 160F.

Manual sanitization (in the 3 compartment sink) shall be accomplished in the final sanitizing immersion by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Rodent activity observed in the following areas:

- 1 dead, not-yet decomposed mouse on a sticky trap underneath the mechanical dishwasher
- 15+ fresh rodent droppings on the floor in the back corner area directly adjacent to the tubing of the washer/dryer
- 3+ droppings and a tuft of fur inside of the sticky trap directly behind the cook-line
- several solitary rodent droppings on the floor in various other locations of the culinary lab (kitchen)

2. Photographs: Taken for documentation purposes.

3. Supervisors Notified: J. Rubingh, S. Kann

4. Notification: The person in charge during inspection, Kellie Fitch, has been informed that the facility must close immediately.

[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. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor violation:

Dead adult cockroach observed inside of a sticky trap next to one of the side doors.

[CA] Clean and sanitize area of dead cockroach.

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations:

Lighting inside of the walk-in cooler and walk-in freezer is flickering and/or non-functional.

[CA] In every room and area in which any food is prepared, manufactured, stored, processed. or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Gap observed underneath the side door.

[CA] Reduce or eliminate gap to prevent the intrusion of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink 1/2/3, etc.	100.00 Fahrenheit	
ambient	under-counter units 1/2/3/4, etc.	39.00 Fahrenheit	
hot water	3 comp sink/prep sink	120.00 Fahrenheit	
rice	under-counter unit at front of class	40.00 Fahrenheit	
ambient	walk-in cooler	37.00 Fahrenheit	
ambient	walk-in freezer	8.00 Fahrenheit	

Overall Comments:

Facility is hereby closed owing to evidence of a rodent infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale (within the kitchen area).

Facility must provide the following prior to reopening:

- 1) A pest control report from a certified pest control agency stating that treatment was performed, and that no remaining vermin activity was observed**
- 2) The filled out "Vermin Reopening Checklist" provided by this division**

Facility must also perform the following actions prior to reopening:

- Eradicate all presence of vermin, dead or alive, within the facility.**
- Clean and sanitize all areas, including but not limited to floors, walls, ceilings, and surfaces of all equipment throughout the facility**
- Seal any gaps, cracks, or holes within the premises and in the structure of the facility that may provide harborage or entrance for vermin**
- Dispose of any contaminated items**
- Remove unused equipment so as to prevent harborage for vermin**

A follow-up inspection must be conducted prior to facility reopening. Call or email to schedule.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

NOTE:

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Per the PIC, the gas lines that are connected to the cooking equipment at the main cook-line discharge gas into the room (culinary lab kitchen) if the associated equipment is not manually turned off every 8 hours.

Equipment shall be maintained in good repair so that it does not pose a health concern. Fix or replace where necessary.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/8/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Uma Sriram
Secretary

Signed On: September 24, 2025