

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 FA0207171 - WILLIAM C OVERFELT HIGH SCHOOL		Site Address 1835 CUNNINGHAM AV, SAN JOSE, CA 95122	Inspection Date 09/15/2026
Program PR0300273 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23		Owner Name EAST SIDE UNION HIGH SCH	Inspection Time 10:35 - 11:20
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By FRONT OFFICE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/08/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/08/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 09/15/2026

Minor Violations

Cited On: 09/08/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/08/2026

K14 - 3 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, 114125(b), 114141

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/08/2026

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

This violation found not in compliance on 09/15/2026. See details below.

Cited On: 09/15/2026

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

Inspector Observations:

Observed a singular dead cockroach in the overhead light fixture in the dry storage room.

No other evidence of cockroach activity observed

Pest control service report conducted by Ecolab on 09/08/2026 was provided for review.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Maintain facility free of vermin. Contact pest control services for additional treatments if additional activity is observed.

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Measured Observations

Item	Location	Measurement	Comments
orange chicken	alto shaam - third left	152.00 Fahrenheit	
corn dogs	upright warmer	161.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
orange chicken	alto shaam - fourth left	159.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
patties	walk-in cooler	29.00 Fahrenheit	thawing under refrigeration
orange chicken	upright warmer - side kitchen	163.00 Fahrenheit	
chicken and salad wrap	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted 09/08/2026.

Compliance of the following was verified:

K07M: Improper hot and cold holding temperatures:

- Observed no temperature violations at the time of inspection. Potentially hazardous foods measured below 41F or above 135F, except for those being actively prepared, reheated, or cooled.

Orange chicken in the upright warmer at the side of the kitchen measured 159F. Observed patties properly thawing under refrigeration in the walk-in cooler.

K08M: Improperly using time as a public health control:

- Observed orange chicken and corn dogs subjected to time as a public health control properly time labeled in the time/temperature log maintained near the service window. In the alto shaams, orange chicken measured greater than 135F.

Compliance of the following was also verified:

- Observed proper handwashing and glove-use by employees

- Observed no cans of food with denting along hermetic seal. Per the kitchen manager, cans are inspected upon delivery and prior to use.

- Observed ice machine completely emptied. Interior of ice machine and upper components behind panel appear to have been cleaned. Per kitchen manager, the school is now contracting an independent company to routinely clean the ice machine.

- Non-expired quaternary test strips were available

- Observed no employee foods stored in areas of food preparation

Compliance of the following was not verified:

K23m: Observed cockroach activity

- Observed a singular dead cockroach in the overhead light fixture in the dry storage room. Pest control service report from Ecolab, conducted on 09/08/2026, was provided for review.

See minor violation above.

Compliance of all major violations verified.

Facility re-issued a Green "Pass."

Continue to maintain compliance for all of the violations cited during the last routine inspection.

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 **9/29/2026**. 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: Leila O.
Kitchen Manager

Signed On: September 15, 2026