

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 FA0289850 - ALPHA CORNERSTONE ACADEMY PREPARATO | | Site Address 1598 LUCRETIA AV, SAN JOSE, CA 95122 | | Inspection Date 03/17/2025 | |
| Program PR0434746 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22 | | | Owner Name ALPHA PUBLIC SCHOOLS | | Inspection Time 10:15 - 11:00 |
| Inspected By HENRY LUU | Inspection Type ROUTINE INSPECTION | Consent By FRONT OFFICE | FSC Karina Orozco 02/10/2029 | | |

Placard Color & Score

GREEN
98

| RISK FACTORS AND INTERVENTIONS | | | | | | OUT | | COS/SA | N/O | N/A | PBI |
|--------------------------------|---|---|--|--|--|-----|-------|--------|-----|-----|-----|
| | | | | | | IN | Major | Minor | | | |
| K01 | Demonstration of knowledge; food safety certification | X | | | | | | | | | S |
| K02 | Communicable disease; reporting/restriction/exclusion | X | | | | | | | | | |
| K03 | No discharge from eyes, nose, mouth | X | | | | | | | | | S |
| 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 | | | | | | | | | |
| 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 | | | | | | | | | S |
| 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 | | | | | | | | | | |
| 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 | | X |
| K49 | Permits available | | |
| K58 | Placard properly displayed/posted | | |

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has installed a tank water heater within the facility to provide hot water for hand sink and one-compartment sink to prepare sanitizing solutions.

Facility has submitted plan check application, reference SR0876696, however, plans have not been approved. This Division has requested a revision to the submitted plans.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|-------------------|----------------------|-------------------|--------------------|
| Sanitizing bucket | One-compartment sink | 200.00 PPM | Quaternary ammonia |
| Milk | Milk refrigerator | 43.00 Fahrenheit | |
| Warm water | Hand wash sink | 108.00 Fahrenheit | |
| Hot water | One-compartment sink | 123.00 Fahrenheit | |
| Chicken | Hot holding unit | 140.00 Fahrenheit | |
| Cooked rice | Hot holding unit | 187.00 Fahrenheit | |

Overall Comments:

- All food is prepared and provided from school next door - Robert F. Kennedy Elementary, and is brought over approximately 15-30 minutes before service.
- Opened foods are either hot and/or cold held temporarily until service.
- Employees assemble and portion food to be served to students.
- Lunch is served between 10:00 AM to 12:30 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 **3/31/2025**. 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: Stephanie C.
School operations manager

Signed On: March 17, 2025