

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 02/25/2026		Placard Color & Score GREEN 90		
Program PR0300273 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name EAST SIDE UNION HIGH SCH		Inspection Time 11:05 - 12:05			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By FRONT OFFICE				FSC Leila M Ojeda 01/24/2031

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			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				N
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
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	X			N
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		
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		X
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

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed opened beverages stored in areas of food preparation.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Utilize cups with lids and straws.

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, 14125(b), 114141

Inspector Observations: Observed staff during active ware washing soak utensil in sanitizer and then rinsed utensils prior to air drying.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse 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.

Discontinue rinsing utensils after the sanitizing step.

[COS] Instructed staff to soak bowl in sanitizer for minimum 60 seconds prior to air drying.

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: Staff's cellphone and personal bag stored in areas of food preparation and/or food storage.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Missing ceiling panel in the middle of the kitchen.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Replace ceiling panel.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

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Measured Observations

Item	Location	Measurement	Comments
Spaghetti	One-door warmer	141.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Cheese	Walk-in refrigerator	37.00 Fahrenheit	
Milk	Three-door upright refrigerator	39.00 Fahrenheit	
Prepackaged vegetable cup - sliced tomato	Two-door upright refrigerator	41.00 Fahrenheit	
Burrito	One-door warmer	138.00 Fahrenheit	
Warm water	Hand wash sinks	104.00 Fahrenheit	
Precooked chicken	Walk-in refrigerator	32.00 Fahrenheit	
Corn dog	One-door warmer	137.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	

Overall Comments:

- **William C Overfelt:**
 - Breakfast is served Monday through Friday 9:30 AM to 9:45 AM.
 - Lunch is served depending on schedule:
 - Monday - full day - 12:30 PM to 1:00 PM.
 - Tuesday & Thursday - odd block - 12:10 PM to 12:40 PM.
 - Wednesday & Friday - even block - 11:25 AM to 11:55 AM.
- **Apollo School:**
 - Breakfast is served everyday except Wednesday at 10:30 AM.
 - Wednesdays: breakfast is served at 10:00 AM, lunch is served 11:45 AM.
- **Silicon Valley Career Tech:**
 - Breakfast is served Monday, Tuesday, & Thursday at 10:50 AM.
 - Lunch is served Monday, Tuesday, & Thursday at 12:00 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 3/11/2026. 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.

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.
Cafeteria manager

Signed On: February 25, 2026