

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 FA0206099 - PIEDMONT HILLS HIGH SCHOOL		Site Address 1377 PIEDMONT RD, SAN JOSE, CA 95132		Inspection Date 09/25/2026	
Program PR0300934 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name EAST SIDE UNION HIGH SCH		Inspection Time 11:30 - 12:30
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION	Consent By FRONT DESK	FSC Juanita Ochoa 12/11/2026		

Placard Color & Score

GREEN
94

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						
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						

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					X	
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

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: There was very low sanitizer concentration on one of the sanitizer buckets.

[CA] Maintain the sanitizer concentration on the sanitizer buckets at 200 ppm quaternary ammonia. 100 ppm chlorine (bleach), 272 ppm -700 ppm lactic acid levels.

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: There are crevices between the wall and the back door.

[CA] To prevent possible vermin infestation, please seal the gaps immediately.

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

Inspector Observations: There are some damaged/broken or missing floor tiles below the storage area shelves.

[CA] Replace the damaged/broken or missing floor tiles immediately.

There are openings on the ceiling on the wire ducks used to power the newly installed the AC machines in the kitchen area.

[CA] To prevent vermin access, please seal the hole on the ceiling.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Upright fridge	38.00 Fahrenheit	
Milk	Walk-in cooler	36.00 Fahrenheit	
BBQ pizza	Oven	140.00 Fahrenheit	
Milk	Serving counter	45.00 Fahrenheit	
Quaternary ammonia	Sanitizer bucket	150.00 PPM	
Fish filet	Hot holding unit	140.00 Fahrenheit	
Big mac wrap	Cold holding unit	45.00 Fahrenheit	
Hot water	Two compartment sink	125.00 Fahrenheit	

Overall Comments:

Note: 1. Food safety manager certificate: Juanita Chacon Ochoa - 12/11/2026

2. The kitchen does not have a three compartment warewash, a preparation sink, or a designated handwash station in the kitchen area. To prevent possible contamination and for proper hygiene, it's highly recommended to install a three compartment warewash sink, a preparation sink that drains into a floor sink, and a designated handwash station in the kitchen area. Until these facilities are installed, employees must wash hands in the two compartment warewash sink that is used for washing of utensil, food preparation, and handwashing. Washing and other food preparation in the existing two compartment warewash sink may only be conducted using a strainer/ colander to prevent possible contamination from back up of sewage.

Modification to the existing equipment, plumbing system, and structure may only be conducted after plan and specification is submitted to our office and to the city's building department.

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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 **10/9/2026**. 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: Juanita Chacon Ochoa
Manager

Signed On: September 25, 2026