

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 FA0251508 - HARKER SCHOOL THE - GYM KITCHEN		Site Address 4300 BUCKNALL RD, SAN JOSE, CA 95130		Inspection Date 09/09/2025		Placard Color & Score GREEN 90		
Program PR0365539 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name THE HARKER SCHOOL		Inspection Time 10:50 - 11:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By VAN				FSC Samantha Hipol 11/04/2027

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						
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						
K08	Time as a public health control; procedures & records	X						S
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				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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Minor indentation on canned chunk light tuna.

[CA]: Maintain canned food items in good condition.

[COS]: Food item was voluntarily discarded by PIC.

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: 3 comp sanitizer dispenser was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing at the time.

[CA]: 3 comp sanitizer shall be able to dispense at least 100 ppm of Chlorine sanitizer for manual ware-washing and sanitizing. Assess/repair sanitizer dispenser.

[SA]: Facility has a dish machine that dispenses 50 ppm of Chlorine.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *REPEAT VIOLATION*

Multiple open bags of dry food (granola, sugar) observed at the dry storage area.

[CA]: Ensure all open bags of dry food are immediately transferred to food grade containers or stored in food grade containers and covered with a fitted lid.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of debris on the fan covers in the walk in cooler.

[CA]: Remove debris on fan covers and maintain nonfood contact surfaces clean.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
water	2 comp prep sink	120.00 Fahrenheit	
cut cantaloupe	walk in cooler	40.00 Fahrenheit	
cut cantaloupe	salad bar	41.00 Fahrenheit	TPHC
rice	hot holding reach in 2	140.00 Fahrenheit	
milk	ice bath	38.00 Fahrenheit	
pasta	walk in cooler	40.00 Fahrenheit	
ranch dressing	ice bath	41.00 Fahrenheit	
water	front service line hand sink	100.00 Fahrenheit	
rice	hot holding reach in	148.00 Fahrenheit	
corn	hot holding reach in	139.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
beef	hot holding reach in	155.00 Fahrenheit	
cut honeydew	salad bar	40.00 Fahrenheit	TPHC

Overall Comments:

Lunch period: 11:40 - 12:40 pm

Temperature logs and TPHC logs observed.

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Per PIC, leftover hot food are discarded at the end of lunch time. Food at salad bar held at TPHC.

Discussed proper ice bath with PIC.

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 **9/23/2025**. 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.

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: Samantha Hipol
Manager
Signed On: September 09, 2025