

# 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

<b>Facility</b> FA0251508 - HARKER SCHOOL THE - GYM KITCHEN		<b>Site Address</b> 4300 BUCKNALL RD, SAN JOSE, CA 95130		<b>Inspection Date</b> 02/07/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>78</b> </div>		
<b>Program</b> PR0365539 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			<b>Owner Name</b> THE HARKER SCHOOL		<b>Inspection Time</b> 11:05 - 13:30			
<b>Inspected By</b> JASLEEN PURI		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SAMANTHA HIPOL				<b>FSC</b> 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						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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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						
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	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Tater tots were measured between 115F-120F in a hot holding unit. Per staff that had cooked the food they had finished cooking them about 45 mins prior.*

**[CA]** *Maintain hot potentially hazardous foods at 135F and above at all times. [COS] Employee reheated tater tots.*

### Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *Facility is using time rather than temperature as a public health control for they food they place in the service line.*

**[CA]** *Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).*

**Printout for TPHC use was provided at time of the inspection.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *Cooked cubed turkey was found in a large plastic tub with a lid in the walk in cooler and measured at 45F. Per staff they had prepped the turkey roughly 2 hours prior.*

**[CA]** *Cool foods using approved containers which facilitate heat transfer, such as metal, and may be left uncovered or loosely covered.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** *Chlorine in sanitizer bucket measured at 200ppm.*

**[CA]** *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *1. There are two out three light bulbs not functioning under hood with the tilt skillet and double oven.*

**[CA]** *Repair or replace the light bulbs and maintain in good repair.*

*2. The tilt skillet does not have a 6 inch overhang from the hood.*

**[CA]** *There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:** *1. There is a leak at the prep sink faucet.*

**[CA]** *Repair the leak and maintain in good repair.*

*2. There is a coffee machine that is discharging into the basin of the hand sink near the cook line.*

**[CA]** *Discharge all liquid wastes from equipment through floor drains or other approved receptacles with proper air gap.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:** *The Environmental Health permit is not posted within the public's view.*

**[CA]** *The health permit issued by this department shall be posted in a conspicuous place in the food facility. For schools, post the permit in public view in the main office.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Chlorine	Dish Washing Machine	50.00 PPM	
Fish Sticks	Oven (hot Holding)	208.00 Fahrenheit	
Chlorine	Three Compartment Sink	100.00 PPM	
Fish Sticks/Tater Tots	Service line	140.00 Fahrenheit	
Turkey Breast (cubed)	Walk in Cooler	44.00 Fahrenheit	Cooling
Rice	Hot Hold	147.00 Fahrenheit	
Tater Tots	Hot Hold	120.00 Fahrenheit	Items were between 115F- 120F
Ambient Air	Reach in Freezer	3.00 Fahrenheit	
Ham	Walk in Cooler	40.00 Fahrenheit	
Cooked Carrots and Peas	Counter	79.00 Fahrenheit	Cooling
Hot Water	Three Compartment Sink/Prep Sink	121.00 Fahrenheit	
Chicken Fried	Hot Hold	162.00 Fahrenheit	
Chlorine	Sanitizer Bucket	200.00 PPM	

## Overall Comments:

*Joint inspection with Alex A.*

*Report written by Alex*

*This report was written at the end of site inspections and signed by the 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 2/21/2024. 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: February 07, 2024