

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 FA0207612 - WILLOW GLEN MIDDLE SCHOOL		Site Address 2105 COTTLE AV, SAN JOSE, CA 95125		Inspection Date 02/25/2025		Placard Color & Score GREEN 92		
Program PR0300266 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SAN JOSE UNIFIED SCHOOL		Inspection Time 11:30 - 13:00			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By FRONT DESK				FSC NORMA BARRIENTOS 1/14/2028

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						
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						S
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		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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water temperature was measured at less than 100F at all facility sinks. Per the kitchen manager, there is an issue with the water heater and a ticket to repair was already submitted.

Follow-up By 02/26/2025

[CA] Ensure hot water heater is operable and maintained in good repair at all times. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks (100F).

[SA] Maintenance personnel arrived on site at time of inspection. According to their assessment, the water heater was turned off, they restarted it and estimated that hot water will be restored within approximately 45min. Kitchen manager stated if the hot water is not restored within the time frame, they have the option to order prepackaged food from the central kitchen while they are working on restoring the hot water.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WATER	3-COMP SINK	60.00 Fahrenheit	COS TO 120
FRIES	hot holding unit	169.00 Fahrenheit	
PIZZA	UPRIGHT FREEZER	28.00 Fahrenheit	
BURGERS	HOT HOLDING UNIT	168.00 Fahrenheit	
WATER	HAND SINKS	60.00 Fahrenheit	COS
CORN DOGS	HOT HOLDING UNIT	169.00 Fahrenheit	
QUAT AMMONIUM	3-COMP SINK	200.00 PPM	
CHICKEN	WALK IN REFRIGERATOR	39.00 Fahrenheit	

Overall Comments:

Brunch : 10:32-11:42

Lunch : 12:48 - 13:23

A follow up inspection will be conducted to verify hot water is restored.

Temperature logs are available and maintained.

HACCP plan is available for review upon request.

Food is provided by SODEXO/GOLD STAR delivered precooked.

Some breakfast items are delivered prepackaged. Most food items are individually packaged and reheated at this facility.

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 **3/11/2025**. 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: NORMA BARRIENTOS
KITCHEN MANAGER

Signed On: February 25, 2025