

**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> FA0250399 - NEW ORCHARD SCHOOL		<b>Site Address</b> 921 FOX LN, SAN JOSE, CA 95131		<b>Inspection Date</b> 10/15/2025	
<b>Program</b> PR0360746 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			<b>Owner Name</b> ORCHARD SCHOOL DISTRICT		<b>Inspection Time</b> 11:10 - 12:35
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> LUIS AND PATRICIA	<b>FSC PATRICIA GALLEGOS</b> 03/10/2028		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>84</b>

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				
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						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	X	
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

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

**Inspector Observations: Inside an upright hot holding unit in the front service area: measured internal temperature of cooked falafel and pizza bites to be 125F - 130F. PIC stated they had been reheated and placed into the hot holding unit approximately 1 hour prior.**

**[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Alternatively, use Time as a Public Health Control (TPHC) and time-mark foods to be discarded within 4 hours.**

**[SA] Foods will be served in 30 minutes, per usual lunch schedule. Any leftovers shall be discarded.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: At the handsink in the front service area: observed the paper towel dispenser was empty. Note: a fully stocked handsink was located nearby.**

**[CA] Keep paper towels stocked at all times.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Measured the following sink water temperatures:**

- 3-compartment sink: 101F
- 2-compartment prep sink: 116F
- 1-compartment prep sink: 70F
- Restroom handsink: 73F

**[CA] Provide 120F hot water at the 3-compartment and prep sinks, and 100F warm water at all handsinks.**

**Ensure handsink water temperature does not exceed 108F.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: The service area's upright hot holding unit was unable to keep foods at 135F and above.**

**[CA] Repair unit so that it can keep foods at 135F and above.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
HOT WATER	1-COMPARTMENT PREP SINK	70.00 Fahrenheit	
CHICKPEAS, VEGETABLES	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
FINAL RINSE TEMPERATURE	HIGH-TEMPERATURE DISHWASHER	160.00 Fahrenheit	MEASURED VIA THERMAL DISC PROVIDED BY EHS
HOT WATER	3-COMPARTMENT SINK	101.00 Fahrenheit	
WARM WATER	HANDSINK, KITCHEN	100.00 Fahrenheit	
MILK, SLICED DELI MEATS	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	2-COMPARTMENT SINK	116.00 Fahrenheit	
WARM WATER	HANDSINK, RESTROOM	73.00 Fahrenheit	
MILK CARTONS	FRONT REACH-DOWN REFRIGERATORS	44.00 Fahrenheit	UNOPENED MILK CARTONS
FALAFEL, PIZZA SNACKS	UPRIGHT HOT HOLDING UNIT	125.00 Fahrenheit	125 - 130F, HELD FOR 1 HOUR.

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## Overall Comments:

- Facility only has high-temperature stickers that indicate whether the dishwasher's final rinse reaches 180F. Please obtain stickers or other methods that can indicate if stickers can measure 160F.
- To reduce risk of vermin entry, keep the auditorium side doors shut as much as possible due to proximity to kitchen windows/entrance.
- Schools participating in the USDA National School Lunch or Breakfast Program(s) are required to have a HACCP plan. Please email HACCP plan to [mindy.nguyen@deh.sccgov.org](mailto:mindy.nguyen@deh.sccgov.org) by 10/22/25.

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 **10/29/2025**. 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: Patricia Gallegos  
Food service worker III

Signed On: October 15, 2025