

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 FA0211920 - BRACHER SCHOOL		Site Address 2700 CHROMITE, SANTA CLARA, CA 95051		Inspection Date 09/15/2026		Placard Color & Score GREEN 89		
Program PR0300256 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SANTA CLARA UNIFIED SCH		Inspection Time 10:45 - 11:40			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By FRONT OFFICE				FSC Valerie Canova 02/05/2031

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			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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0211920 - BRACHER SCHOOL		Site Address 2700 CHROMITE, SANTA CLARA, CA 95051	Inspection Date 09/15/2026
Program PR0300256 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22		Owner Name SANTA CLARA UNIFIED SCHOOL DISTRICT	Inspection Time 10:45 - 11:40
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: *In the hot holding cabinet, measured pizza from 108-115F. Per PIC, pizzas were delivered 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Pizzas will be served within the lunch period (within 4 hours of delivery or initial removal from temperature control). PIC turned up the temperature of the holding unit.*

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the dry storage room, observed accumulation of dead insects in sticky traps underneath storage shelves. [CA] Clean and sanitized affected areas. The premises of a food facility shall be maintained free of vermin or other non-disease carrying insects.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pizza	hot holding cabinet (2)	108.00 Fahrenheit	108-115F
water	handwash sink (restroom)	100.00 Fahrenheit	
pizza	hot holding cabinet (1)	138.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cut melon	2-door upright cooler (1)	41.00 Fahrenheit	
cut melon	service line	68.00 Fahrenheit	Recently removed from refrigeration for service.
bread	2-door upright freezer	19.00 Fahrenheit	
cheese	2-door upright cooler (2)	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
milk	dairy cooler	38.00 Fahrenheit	
sanitizer (quaternary ammonium)	3-compartment sink	200.00 PPM	
sushi (canned tuna)	2-door upright cooler (3)	41.00 Fahrenheit	

Overall Comments:

Verified temperature holding and sanitizer logs.

Facility serves lunch from 11:50AM-12:20PM.

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 **9/29/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0211920 - BRACHER SCHOOL	Site Address 2700 CHROMITE, SANTA CLARA, CA 95051	Inspection Date 09/15/2026
Program PR0300256 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name SANTA CLARA UNIFIED SCHOOL DISTRICT	Inspection Time 10:45 - 11:40

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: Valerie Canova
Kitchen Operator

Signed On: September 15, 2026