

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 FA0307836 - SAINT JOHN VIANNEY SCHOOL		Site Address 4601 HYLAND AV, SAN JOSE, CA 95127		Inspection Date 03/03/2026	
Program PR0451430 - SCHOOL FOOD SERVICE RISK CAT 1 - FP21			Owner Name ROMAN CATHOLIC BISHOP (		Inspection Time 11:35 - 12:25
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION	Consent By FRONT DESK	FSC		

Placard Color & Score

GREEN
98

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
K06	Adequate handwash facilities supplied, accessible	X									
K07	Proper hot and cold holding temperatures	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									X	

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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

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

Inspector Observations: The current Environmental Health permit was not posted on public view.

[CA] The most current Environmental Health permit must be posted on public view at all the time.

A copy of the most recent inspection report was not found on file.

[CA] Copy of the most recent inspection report must be kept on file and should be given to anyone for review upon request.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cut melon	Ice bath	39.00 Fahrenheit	
Milk	Ice bath	39.00 Fahrenheit	
Cheese Quesadilla	Oven	135.00 Fahrenheit	
Warm water	Handwash station	100.00 Fahrenheit	
Asian Chicken Salad	Serving table	45.00 Fahrenheit	
Chicken Noodle Soup	Oven	140.00 Fahrenheit	

Overall Comments:

Note: 1. The schools serves prepackaged hot and cold food products catered by Pasta Market. There is no on site food preparation. Hot food products are delivered and served from a hot holding upright oven and cold food products from an ice bath depending on the type of the food item. Any leftover lunch is taken back to the restaurant by employees serving the lunch. I waited for about 45 minutes until the lunch is delivered to the school's cafeteria.

2. Food is delivered after 10:30 am and served at between 11:30 and 12:30 am.

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 **3/17/2026**. 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.

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

Victoria Hinkle

Received By: Victoria Hinkle
Principal
Signed On: March 03, 2026