

# 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><br>FA0208607 - EVERGREEN SCHOOL                     |  | <b>Site Address</b><br>3010 FOWLER RD, SAN JOSE, CA 95135 |                                            | <b>Inspection Date</b><br>09/10/2026                   |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>100</b> </div> |  |  |
| <b>Program</b><br>PR0300505 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22 |  |                                                           | <b>Owner Name</b><br>EVERGREEN SCHOOL DIST |                                                        | <b>Inspection Time</b><br>11:35 - 12:20 |                                                                                                                                                                 |  |  |
| <b>Inspected By</b><br>MAMAYE KEBEDE                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION              |                                            | <b>Consent By</b><br>FSC Ernestina Gonzalez<br>2/17/27 |                                         |                                                                                                                                                                 |  |  |

  

| 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  |       |       |        |     |     |     |
| 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                                      |     |     |

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| <b>Program</b><br>PR0300505 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22 | <b>Owner Name</b><br>EVERGREEN SCHOOL DISTRICT            | <b>Inspection Time</b><br>11:35 - 12:20 |

|     |                                   |  |  |
|-----|-----------------------------------|--|--|
| 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

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 |
|---------------------|---------------------------------|-------------------|----------|
| Cheese melt         | Hot holding unit                | 150.00 Fahrenheit |          |
| Turkey sandwiches   | Upright fridge                  | 39.00 Fahrenheit  |          |
| Cheese pizza        | Hot holding unit                | 156.00 Fahrenheit |          |
| Quaternary ammonium | Three compartment warewash sink | 200.00 PPM        |          |
| Hot water           | Three compartment sink          | 126.00 Fahrenheit |          |
| Milk                | Milk cooler                     | 40.00 Fahrenheit  |          |

### Overall Comments:

- Note: 1. Food safety manager certificate: Ernestina Gonzalez - 2/17/27**
- 2. The school receives it prepackaged food products from the school district's warehouse.**
- 3. The school reheats and serves prepackaged food products, cold milk, and juice. Any hot-held potentially hazardous foods not used by the end of the shift are discarded.**
- 4. According to USDA regulation, schools serving lunch through the School Lunch program must have a written HACCP plan in place. Please keep a copy in the cafeteria.**
- 5. No violations were observed during the time of this inspection.**

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 **9/24/2026**. 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 |



|                     |                    |
|---------------------|--------------------|
| <b>Received By:</b> | Ernestina Gonzalez |
|                     | CNS                |
| <b>Signed On:</b>   | September 10, 2026 |