

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 FA0289850 - ALPHA CORNERSTONE ACADEMY PREPARATO		Site Address 1598 LUCRETIA AV, SAN JOSE, CA 95122		Inspection Date 02/23/2026		Placard Color & Score GREEN 98		
Program PR0434746 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name ALPHA PUBLIC SCHOOLS		Inspection Time 11:00 - 11:45			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By FSC Karina Orozco 02/10/2029				

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						S
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						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						
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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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: * Repeat Violation *****

Facility has installed a tank water heater within the facility to provide hot water for the hand sink and one-compartment sink to prepare sanitizing solution.

Facility has submitted plan check application, reference SR0876696, however, plans have not been approved, and a revision to the submitted plans have been requested by this Division.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Note: Failure to complete plans may result in impounding of equipment necessary for the operation of the facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Bean cheese burrito	One-door upright warmer	136.00 Fahrenheit	
Hamburger	One-door upright warmer	135.00 Fahrenheit	
Lactic Acid	Sanitizing bucket	3,010.00 PPM	*** See comment
Milk	Milk refrigerator	45.00 Fahrenheit	
Hot water	One-compartment sink	122.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	

Overall Comments:

***** Lactic acid sanitizer concentration at the sanitizing bucket measured at 3010 PPM. The recommended range for the sanitizer is between 704 to 1875 PPM. This Division recommends contacting sanitizer supplier for recommendation and/or further instruction for safe usage of provided sanitizer.**

- All food is prepared and provided from the school next door - Robert F Kennedy Elementary (FA0206584), and is brought over approximately 15-30 minutes prior to service.

- Open foods are either hot and/or cold held temporarily until service.**
- Employees assemble and portion opened food to be served to students.**

- Lunch is served:

- Monday through Friday, 10:00 AM to 12:30 PM.**
- Wednesdays are minimum days, lunch is served 9:45 AM to 12:10 PM.**

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 **3/9/2026**. 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.

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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: Stephanie C.
School Ops Manager

Signed On: February 23, 2026