

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 FA0256389 - ELLEN FLETCHER MIDDLE SCHOOL		Site Address 655 ARASTRADERO RD, PALO ALTO, CA 94302		Inspection Date 10/29/2024		Placard Color & Score GREEN 88		
Program PR0374482 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name PALO ALTO UNIFIED SCHOO		Inspection Time 12:00 - 13:20			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By DAISY				FSC DAISY LOPEZ 10/11/2027

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						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		X			N
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		X
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: Measured yogurt at 50F, salsa at 51F (just stored in the unit) and cheese at 49F in three door refrigerator. Per PIC, she checked the temperature at 6:30 AM and it was at 39F, refrigerator was opened and closed often for lunch service. Items that were not taken out of the unit also measured at 50F. Refrigerator was kept closed for 10-15 minutes, ambient temperature remained at 50 F and did not go lower.

[CA] PHFs shall be held at 41°F or below.

[COS] PIC VC&D (Voluntary Condemnation & Destruction) PHFs that were measured in temperature danger zone for more than 4 hours. PHFs that were stored in the unit within last 30 minutes to 1 hour were transferred to a different refrigerator or freezer to cool down.

Follow-up By
11/01/2024

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack of testing equipment for high temperature dish machine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Measured ambient temperature of three door refrigerator at 50F. Refrigerator was kept closed for 10-15 minutes, temperature remained at 50 F and did not go lower.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
11/01/2024

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Two compartment sink	120.00 Fahrenheit	
Yogurt	Three door refrigerator	50.00 Fahrenheit	VC&D
Water	Hand wash sink	100.00 Fahrenheit	
Hamburger patty	Three door freezer	14.00 Fahrenheit	
Final rinse	Dish machine	160.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket	200.00 PPM	
Cheese	Three door refrigerator	49.00 Fahrenheit	VC&D
Yoplait yogurt	Single door refrigerator	41.00 Fahrenheit	
Salsa, cheese	Three door refrigerator	51.00 Fahrenheit	Stored in the unit within last 1 hour, transferred to different refrigerator

Overall Comments:

A follow up inspection will be conducted on 11/1/2024 to ensure three door refrigerator is able to maintain PHFs at 41F or below. Contact inspector at (408) 918-3460 to schedule. Failure to comply will result in additional charged 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 **11/12/2024**. 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: Daisy Lopez
PIC
Signed On: October 29, 2024