

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 FA0201001 - JOHN F KENNEDY MIDDLE SCHOOL		Site Address 821 BUBB RD, CUPERTINO, CA 95014		Inspection Date 08/26/2025		Placard Color & Score GREEN 98		
Program PR0300188 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name CUPERTINO UNION SCHOOL		Inspection Time 11:15 - 12:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By SWEETY MALHOTRA				FSC SWEETY MALHOTRA 05/05/2030

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						S
K07	Proper hot and cold holding temperatures	X						
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		X
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 FA0201001 - JOHN F KENNEDY MIDDLE SCHOOL	Site Address 821 BUBB RD, CUPERTINO, CA 95014	Inspection Date 08/26/2025
Program PR0300188 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name CUPERTINO UNION SCHOOL DISTRICT	Inspection Time 11:15 - 12:30
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

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed the window service counter is kept open during non-service hours, and the back door into the kitchen/refrigeration storage area is propped open. [CA] Ensure all entrances and windows into the facility are kept closed to prevent an entrance for vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
turkey sandwich	walk-in refrigerator	39.00 Fahrenheit	
mini cheeseburgers	2 door upright hot holding unit	140.00 Fahrenheit	
chicken nuggets	2 door reach in freezers	0.00 Fahrenheit	
milk	walk-in refrigerator	39.00 Fahrenheit	
sliced cheese	walk-in refrigerator	38.00 Fahrenheit	
sliced cheese pizza	2 door upright hot holding unit	110.00 Fahrenheit	
fried chicken	2 door reach in freezers	-2.00 Fahrenheit	
sliced tomatoes	milk refrigerator	38.00 Fahrenheit	
sliced cheese pizza	2 door upright hot holding unit	115.00 Fahrenheit	
milk	milk refrigerator	36.00 Fahrenheit	
milk	sliding door cold holding unit	40.00 Fahrenheit	
sliced pepperoni pizza	sliding door hot holding unit	95.00 Fahrenheit	
mini cheeseburgers	2 door reach in freezers	-1.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
shredded cheese	walk-in refrigerator	38.00 Fahrenheit	
sliced pepperoni pizza	sliding door hot holding unit	125.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
sliced turkey	walk-in refrigerator	39.00 Fahrenheit	
meatballs	2 door reach in freezers	6.00 Fahrenheit	
mini cheeseburgers	sliding door hot holding unit	140.00 Fahrenheit	

Overall Comments:

In the upright hot holding unit and sliding door hot holding unit, measured sliced pizzas between 95F and 125F. Per operator, whole pizzas are delivered from Domino's Pizza at 11:10am.

Delivered whole pizzas are portioned into slices, placed in packaging and stored in hot holding units to maintain holding temperatures (diligent preparation).

Lunch service occurs at 12:49pm, for a total of less than 4 hours.

Discussed with operator to provide time and temperature logs for delivered pizzas to ensure proper holding temperatures when received. Operator to discuss with Domino's Pizza to provide a time and temperature log for potentially hazardous foods prepared.

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 **9/9/2025**. 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 FA0201001 - JOHN F KENNEDY MIDDLE SCHOOL	Site Address 821 BUBB RD, CUPERTINO, CA 95014	Inspection Date 08/26/2025
Program PR0300188 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name CUPERTINO UNION SCHOOL DISTRICT	Inspection Time 11:15 - 12:30

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: SWEETY MALHOTRA
SUPERVISOR

Signed On: August 26, 2025