

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 FA0202366 - MILPITAS HIGH SCHOOL		Site Address 1285 ESCUELA PY, MILPITAS, CA 95035		Inspection Date 10/30/2024		Placard Color & Score GREEN 93		
Program PR0304654 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name MILPITAS UNIFIED SCHOOL		Inspection Time 10:40 - 12:10			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By RACHELLE DALISAY				FSC Rachelle Dalisay 04/098/2025

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				
K06	Adequate handwash facilities supplied, accessible	X						
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		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		X
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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed a few student helpers donning gloves without first washing hands.

[Corrective Action] Ensure hands are properly washed before donning gloves.

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:

1. Observed the ice machine in-operable.

[Corrective Action] Ensure equipment is functioning.

2. Observed 2 new ovens and a large skillet/pasta cooker.

[Corrective Action] Equipments have not been approved by this department. Ensure to submit plans for new equipments.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Observed unpainted ceiling area near the pass through window.

[Corrective Action] Paint the ceiling area near the pass through window.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
milk	milk case #2	34.00 Fahrenheit	
chili	4 door upright cooler (left)	36.00 Fahrenheit	
milk	milk case #1	39.00 Fahrenheit	
ambient air	2 door upright cooler	34.00 Fahrenheit	
cheese	3 door upright cooler #4	34.00 Fahrenheit	
milk	milk case #3	39.00 Fahrenheit	
hot water	3 compartment sink	154.00 Fahrenheit	
utensil surface	high temperature dishwasher	170.00 Fahrenheit	
cheese	3 door upright cooler #5	40.00 Fahrenheit	
croissant sandwich	3 door upright cooler #2	37.00 Fahrenheit	
vegan meatball, cheese stick	hot holding display cabinet	141.00 Fahrenheit	
cheese pizza	2 door upright freezer #1	7.00 Fahrenheit	
potato wedges	2 door upright hot holding #2	150.00 Fahrenheit	
chicken patty	2 door upright freezer #2	3.00 Fahrenheit	
cheese pizza	hot holding display #1	149.00 Fahrenheit	
grilled cheese	2 door upright hot holding #1	159.00 Fahrenheit	
hamburger	hot holding display #3	188.00 Fahrenheit	
chicken	2 door upright freezer #3	6.00 Fahrenheit	
cream cheese	3 door upright cooler #1	38.00 Fahrenheit	
chili	4 door upright cooler (right)	40.00 Fahrenheit	
taco meat	steam table #2	141.00 Fahrenheit	
hot water	handwash sink	109.00 Fahrenheit	
broccoli cheese chowder	hot holding pot	164.00 Fahrenheit	
milk	3 door upright cooler #3	34.00 Fahrenheit	

Overall Comments:

Facility lacks a designated food prep sink that is indirectly connected to a floor sink. Ensure 3 compartment sink and pre-wash sink area are cleaned and sanitized prior to washing vegetables.

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 **11/13/2024**. 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.

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: Rachelle Dalisay
Kitchen Lead

Signed On: October 30, 2024