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

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OFFICIAL INSPECTION REPORT

Facility FA0210214 - OAK RIDGE SCHOOL	Site Address 5920 BUFKIN DR, SAN JOSE, CA 95123		Inspection Date 10/10/2022		
Program PR0301620 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name OAK GROVE SCHOOL DISTRICT	Inspection Time 11:30 - 12:45			
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: FOUND THE MACARONI AND CHEESE AT 128F IN THE HOT HOLDING UNIT. [CA] KEEP THE HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. SA; MAY USE TIME AS A PUBLIC HEALTH CONTROL FOR TODAY. DISCARD AFTER 4 HRS FROM REMOVING THE FOOD FROM TEMPERATURE CONTROL.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	Location	Measurement	<u>Comments</u>
YOGURT	REACH IN REFRIGERATOR	34.00 Fahrenheit	
PORK	HOT HOLDING	200.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
MACARONI AND CHEESE	HOT HOLDING	128.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HAMBURGER PATTIES	REACH IN FREEZER	-5.00 Fahrenheit	
BUTTER	REACH IN REFRIGERATOR	30.00 Fahrenheit	

Overall Comments:

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 <u>10/24/2022</u>. 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: MINHUI CHUNG PIC

Signed On: October 10, 2022