

**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](http://www.ehinfo.org)



**OFFICIAL INSPECTION REPORT**

Facility FA0207221 - GEORGE LEYVA JR HIGH SCHOOL	Site Address 1865 MONROVIA DR, SAN JOSE, CA 95122	Inspection Date 02/06/2025	Placard Color & Score <b>GREEN</b> <b>100</b>				
Program PRO302501 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name EVERGREEN SCHOOL DIST		Inspection Time 09:10 - 10:25				
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By SARBJIT KOONER	FSC SARBJIT BIRK 2-17-27				
<b>RISK FACTORS AND INTERVENTIONS</b>				IN	OUT Major	OUT Minor	COS/SA
K01 Demonstration of knowledge; food safety certification				X			
K02 Communicable disease; reporting/restriction/exclusion				X			
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	
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	S
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		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			
<b>GOOD RETAIL PRACTICES</b>							
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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Program PR0302501 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name EVERGREEN SCHOOL DISTRICT	Inspection Time 09:10 - 10:25
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**

No minor violations were observed during this inspection.

### **Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

### **Measured Observations**

Item	Location	Measurement	Comments
JUICE	WALK IN COOLER	32.00 Fahrenheit	
CHEESE	WALK IN COOLER	32.00 Fahrenheit	
HOT WATER	HAND WASH SINK RESTROOM	100.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
MILK	WALK IN COOLER	33.00 Fahrenheit	
RANCH DRESSING	SERVING LINE	40.00 Fahrenheit	
TACONAZO	WALK IN FREEZER	-9.00 Fahrenheit	
JUICE	SERVING LINE	39.00 Fahrenheit	
HAMBURGER	SERVING LINE	189.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CORN	WALK IN COOLER	33.00 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 2/20/2025. 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.

#### **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: SARBJIT KOONER

PIC

Signed On: February 06, 2025