

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 FA0262918 - COLUMBIA MIDDLE SCHOOL		Site Address 739 MORSE AV, SUNNYVALE, CA 94086		Inspection Date 01/30/2025		Placard Color & Score GREEN 82		
Program PR0387213 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SUNNYVALE SCHOOL DISTR		Inspection Time 11:25 - 13:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By MARIA ANTONIETA MACHUCA				FSC Maria Antonieta Machuca 01/18/2028

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		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

2ND REPEAT VIOLATION: In the kitchen area, at the dishwasher, hot water was measured at 143°F while actively ware washing.

Follow-up By
02/04/2025

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[COS] Dishes remained in the machine while inspector investigated if the dishwasher was working. During one of the dishwasher runs temperature reached 166°F. Dishwasher seems to not measure at 160°F consistently. Several runs were done and resulted in the following:

143°F
158°F
166°F
157°F
161.9°F
156.8°F
156.6°F

[SA] Manually wash, rinse, and sanitize dishes in the three compartment sink until the machine has been serviced.

This is the second repeat violation. Failure to correct and comply may result in further enforcement actions from this department.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

In the walk in cooler, on the left shelf, a pack of raw eggs was found stored above ready to eat foods (apple sauces).

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

In the dry storage room, on the last shelf of the rack, a bulk bag of wheat flour was found open.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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:

The high temperature dishwasher is not sanitizing dishes with water at 160°F minimum.

[CA] Ensure to maintain equipment in good repair. Service the machine.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations:

The Walk in Cooler & 2 Door Upright Freezer in the facility lack thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

1. Facility has installed the proposed rotisserie ovens submitted in SR0873705 without final plan check approval.

Note: Facility was able to provide the plan check approval letter.

[CA] Contact this department to schedule the final inspection. A reactivation fee may be required to reactivate the plan review process.

2. The facility has a new blast chiller in the front kitchen area that has been installed without plan check approval.

3. In the office there is a VacMaster vacuum chamber. Per PIC, they do not use it for the school operation yet.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pasta	Hot Hold	145.00 Fahrenheit	
Water	Dishwasher	143.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Egg	Walk in Cooler	38.00 Fahrenheit	
Breakfast Sausage	Walk in Freezer	-10.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
Brownie Batter	Walk in Cooler	47.00 Fahrenheit	Cooling
Milk	Milk Reach in Cooler	40.00 Fahrenheit	
Tomato Soup	Hot Hold	150.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

- Discussed with Armando Robles (over the phone) plan check approval process, HACCP plan requirements, and the facility's plan for the blast chiller and vacuum chamber. Per Armando they want to cook, chill, and vacuum seal rotisserie chickens at this location for the other schools in their district. Discussed that a HACCP plan would be required from the California Department of Public Health prior to implementing.

- Facility did not have a copy of their HACCP plan readily available. Inspector interviewed cafeteria lead and they were unaware of a HACCP plan for the cafeteria.

Note: Facility is not maintaining records of cooked temperatures, refrigeration equipment, sanitizer concentration, or any other record keeping. Facility was able to provide a copy of the HACCP plan from their district office.

Complaint investigation was conducted in conjunction.

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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 2/13/2025. 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: Maria Antonieta Machuca
Cook Lead

Signed On: January 30, 2025