

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 02/23/2026		Placard Color & Score GREEN 95		
Program PR0300188 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name CUPERTINO UNION SCHOOL		Inspection Time 09:45 - 10:45			
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						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						N
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		
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		
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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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

K14 - 3 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: At the 3 compartment sink, measured chlorine sanitizer at 50 PPM for manual warewashing.

[CA] Ensure chlorine sanitizer is maintained at 100PPM for manual warewashing to allow for proper cleaning and sanitizing of utensils and equipment.

[COS] Operator added chlorine and adjusted chlorine sanitizer. Remeasured at 100 PPM.

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

Inspector Observations: Observed a case of buttermilk stored on the floor in the walk-in refrigerator.

[CA] Ensure all food is stored at least 6" off the floor on approved shelving.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
sliced cheese	walk-in refrigerator	38.00 Fahrenheit	
cheeseburgers	hot holding unit	118.00 Fahrenheit	placed in hot holding after diligent preparation
chicken patties	2 door reach in freezer	-1.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tikka masala	tilt skillet	155.00 Fahrenheit	
sliced tomatoes	counter-top	60.00 Fahrenheit	diligent preparation
cheeseburgers	hot holding unit (serving line)	100.00 Fahrenheit	placed in hot holding after diligent preparation
hot water	3 compartment sink	120.00 Fahrenheit	
cut tomatoes	walk-in refrigerator	36.00 Fahrenheit	
milk	milk refrigerator	33.00 Fahrenheit	
cooked chicken	oven	147.00 Fahrenheit	
milk	cold holding unit (serving line)	40.00 Fahrenheit	
buttermilk	walk-in refrigerator	37.00 Fahrenheit	
tater tots	2 door reach in freezer	2.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	50.00 PPM	remeasured at 100 PPM

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 **3/9/2026**. 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.

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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: February 23, 2026