

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 FA0301761 - THE HARKER SCHOOL		Site Address 4525 UNION AV, SAN JOSE, CA 95124		Inspection Date 12/09/2024		Placard Color & Score GREEN 89		
Program PR0307351 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE HARKER SCHOOL		Inspection Time 11:10 - 12:55			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By DARIN (C), JEFF (C) & STEVE (PHONE)				FSC David Hendricks 2/1/28

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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							
K23	No rodents, insects, birds, or animals							

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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1. Measured the following PHFs holding between 54F - 66F at cooks line at front service line for less than 4 hours: sliced cheese and shredded cheese.
2. Measured the following PHFs holding between 52F - 123F at the students self service area for less than 4 hours: sliced turkey, rice & eggrolls and salsa.
[CA] Maintain all cold PHFs held at or below 41F or hot held at or above 135F. [COS] Operator directed to relocate PHFs at fronts cooks line to reach in refrigeration units. [SA] Operator opted to discard of PHFs in student self-service area after lunch service.

Food service is from 11:00am - 1:00pm.

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: Found black/brown like substance on white interior panel of ice machine. [CA] Routinely clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chlorine	dish machine	50.00 PPM	
rice	warmer student self service area	140.00 Fahrenheit	
cookie dough	2 door upright freezer	-12.00 Fahrenheit	
shredded cheese	walk-in	37.00 Fahrenheit	
sliced tomatoes	front service line cold holding	46.00 Fahrenheit	diligent prep
butter	1 door reach in	34.00 Fahrenheit	
shell eggs	counter (bakery area)	56.00 Fahrenheit	diligent prep
meat patty	hot holding	157.00 Fahrenheit	
pooled eggs	1 door upright	41.00 Fahrenheit	
salsa	student self service area	52.00 Fahrenheit	
cheese pizza	warmer top	137.00 Fahrenheit	
shell eggs	2 door upright	36.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
tofu	1 door warmer	137.00 Fahrenheit	
cream	2 door upright	37.00 Fahrenheit	
sliced cheese	near cooks line	54.00 Fahrenheit	for less than 4 hours. COS-relocate to reach in refrigeration unit
shredded cheese	near cooks line	66.00 Fahrenheit	for less than 4 hours. COS-relocate to reach in refrigeration unit
soup	warmer student self service area	160.00 Fahrenheit	
rice & eggroll	student self service area	115.00 Fahrenheit	between 115F - 123F for less than 4 hours. [SA] Operator directed to discard of PHFs after 4 hours.
warm water	handsink (2 back prep, warewash area & 1 bakery area)	100.00 Fahrenheit	
ambient	walk-in-freezer	10.00 Fahrenheit	
meat	walk-in	40.00 Fahrenheit	
pizza	counter	88.00 Fahrenheit	diligent prep per operator

Overall Comments:

Lunch service is from 11:00am - 1:00pm.

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Remaining hot potentially hazardous foods (PHFs) discarded at end of service.

Note: Potential risk category change for food facility from FP11 to FP23. This is a private school. Other Harker schools are under FP22/23

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 **12/23/2024**. 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: Darin Cassidy
Chef
Signed On: December 09, 2024