

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 FA0286091 - ESSIG HALL. ST. FRANCES CABRINI PARRISH		Site Address 15333 WOODARD RD, SAN JOSE, CA 95124		Inspection Date 02/04/2025		Placard Color & Score GREEN 90		
Program PR0428961 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name ST. FRANCES CABRINI PARI		Inspection Time 12:25 - 13:10			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By SUSAN (OFFICE) & EZEQUIAS & RUBY				FSC Ezequias Cruz 8/12/29

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				
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	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	X	
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1. Measured sliced canteloup holding at 47F in prepackaged container at service line.

2. Measured container of chocolate milk holding at 44F in containers at service line.

Per operator, PHFs placed there less than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F.

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/red like substance on white interior panel of ice machine. [CA] Routinely clean.

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

Inspector Observations: Found boxes of food stored on floor in walk-in-freezer. [CA] Food shall be stored a minimum of 6 inches off floor.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leaks in the following areas: 1-compartment handsink (cold/hot water knob) when water is on and at 2-compartment sink goose neck faucet water knob is off. [CA] Secure leak.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pasta	2 door upright	41.00 Fahrenheit	
chlorine	2-comp	100.00 PPM	
pasta	1 door warmer	143.00 Fahrenheit	under time as a public health control (TPHC)
rice and meat	counter	114.00 Fahrenheit	under TPHC
shredded cheese	walk-in	34.00 Fahrenheit	
cut canteloup	counter	47.00 Fahrenheit	
ambient	walk-in-freezer	3.30 Fahrenheit	
hot water	2-comp/mop	120.00 Fahrenheit	
milk	counter	44.00 Fahrenheit	
water	handsink (RR) student	63.00 Fahrenheit	[SA] Ensure to rewash hands upon entering kitchen.
warm water	handsink (1-comp)	100.00 Fahrenheit	

Overall Comments:

Lunch Service: M/Tu/Th/F from 12:00pm - 12:40pm. Wednesday is half-day, lunch at 12:30pm - 12:45pm.

Facility obtains food from Cisco every Monday morning.

Remaining foods are discarded at end of service.

Note: Walk-in-cooler/freezer and dry storage room across back building.

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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 2/18/2025. 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: Ezequias Cruz
Chef Lead

Signed On: February 04, 2025