

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 FA0202366 - MILPITAS HIGH SCHOOL		Site Address 1285 ESCUELA PY, MILPITAS, CA 95035		Inspection Date 10/09/2025		Placard Color & Score GREEN 94		
Program PR0304654 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name MILPITAS UNIFIED SCHOOL		Inspection Time 09:45 - 11:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By RACHELLE				FSC Rachelle Dalisay 04/15/2030

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						S
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						
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		
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		X
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		X
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

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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:

Observed water dripping into a metal container next to the ice machine.

[Corrective Action] Maintain ice machine in good condition.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

The exhaust vent above the high temperature dishwasher does not appear to properly evacuate steam.

[Corrective Action] Ensure exhaust vent above the high temperature dishwasher is properly working to evacuate steam.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Pooling of water observed on the floor at the warewash area. Unsure if pipes are leaking or water splatter from the pre-rinse dripped down the wall.

[Corrective Action] Ensure water does not pool on the floor.

2. Air vent and support beams on the ceiling above dishwasher observed rusted.

[Corrective Action] Maintain ceiling in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
roast beef	3 door upright display cooler #2	41.00 Fahrenheit	
hot water	3 compartment sink	152.00 Fahrenheit	
veg nug	2 door hot holding #2	135.00 Fahrenheit	
milk	milk chest - right	40.00 Fahrenheit	
ambient	4 door upright cooler - left	36.00 Fahrenheit	
ambient air	3 door upright display cooler #5	34.00 Fahrenheit	
fries	2 door hot holding #4	156.00 Fahrenheit	
utensil surface	high temperature dishwasher	169.00 Fahrenheit	
fries	2 door hot holding #1	142.00 Fahrenheit	
ambient	3 door upright display cooler #1	41.00 Fahrenheit	
ambient	4 door upright cooler - right	36.00 Fahrenheit	
milk	milk chest - left	36.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
milk	3 door upright display cooler #3	35.00 Fahrenheit	
rice	steam table	160.00 Fahrenheit	
fries	2 door hot holding #3	135.00 Fahrenheit	
fries	2 door upright cooler	41.00 Fahrenheit	
sandwich	2 door hot holding \$5	158.00 Fahrenheit	
milk	milk chest - middle	40.00 Fahrenheit	
cheese	3 door upright display cooler \$4	36.00 Fahrenheit	

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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 **10/23/2025**. 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: Rachelle
Person in charge. Cafeteria.

Signed On: October 09, 2025