

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 FA0211036 - BELLARMINE COLLEGE PREP		Site Address 850 ELM ST, SAN JOSE, CA 95126		Inspection Date 09/18/2025		Placard Color & Score YELLOW 75		
Program PR0300433 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name BELLARMINE COLLEGE PRE		Inspection Time 11:45 - 13:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JEREMY SOULIA				FSC Jeremy Soulia 02/24/2026

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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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		
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		X
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		
K40	Wiping cloths: properly used, stored		X
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: Measured multiple foods out of proper holding temperatures:

- 1) In the self-service display cooler, measured yogurt, cut watermelon, sandwiches, salads, etc. from 47-58F. Per PIC, foods were stocked in the cooler at 8 am (4 hours prior to temperature measurement).
 - 2) In the hot holding boxes at the front service station and kitchen, measured chicken, sandwiches, hot dogs, etc. from 100-128F. Per PIC, items were cooked and placed into hot holding less than 30 minutes prior to temperature measurement.
 - 3) In the side salad bar station for staff, measured boiled eggs, deli meat, cut watermelon, etc. from 52-68F. Per PIC, items were prepared and moved to the salad bar less than 30 minutes prior to temperature measurement. Observed food containers are stored on top of ice and are not making direct contact with ice bath.
- [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.
- [COS] 1) All items in display cooler were voluntarily condemned and discarded during inspection. See VC&D form.
- 2) PIC will discard all items at the end of lunch service (within 4 hours of cooking). Recommend to turn up the heat in the warmers.
- 3) PIC will discard all items at the end of lunch service (within 4 hours of removal from refrigeration.) Recommend to fully submerge items in ice bath.

Follow-up By
09/24/2025

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: Measured the final rinse temperature of the high temperature dishwasher at 135F during active warewashing. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F, or as per manufacturer's specifications. [SA] The 2-compartment sink was set up for manual warewashing on-site. Measured chlorine concentration at 100 ppm. All dishes were rewashed and sanitized in the 2-compartment sink. PIC called repair technician during inspection.

Follow-up By
09/24/2025

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured the maximum water temperature at the 2-compartment and preparation sinks at 117F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed prepackaged sandwiches, salads, yogurt, and juice at the self-service display cooler are missing labeling information. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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: Measured the ambient temperature of the self-service display cooler at 48F. Per PIC, the cooler was repaired a few days ago. [CA] Refrigeration units shall be capable of maintaining foods at 41F or below.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping cloths stored in bucket with solution measuring at 0 ppm. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
boiled eggs, deli meat, cut melon, cut tomato	service line on ice (staff)	58.00 Fahrenheit	58-68F
water	handwash sink	100.00 Fahrenheit	
soup	stovetop	146.00 Fahrenheit	
yogurt, sandwiches, cut watermelon, juice, milk	self-service display cooler	56.00 Fahrenheit	47-58F
sausages	hot holding box (kitchen)	100.00 Fahrenheit	
sanitizer (chlorine)	2-compartment sink	100.00 PPM	
sanitizer (quaternary ammonia)	bucket	0.00 PPM	
cooked vegetables	hot holding box (front)	108.00 Fahrenheit	
BBQ chicken, sandwiches	hot holding box (front)	110.00 Fahrenheit	110-128F
BBQ chicken	service line (staff)	135.00 Fahrenheit	
yogurt	2-door upright coolers	41.00 Fahrenheit	
ambient	3-door upright freezer	3.00 Fahrenheit	
cut watermelon	walk-in cooler (1)	41.00 Fahrenheit	
final rinse	high temperature dishwasher	135.00 Fahrenheit	
water	2-compartment sinks	117.00 Fahrenheit	
deli meat	service line on ice (staff)	54.00 Fahrenheit	
milk	walk-in cooler (2)	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted on 9/24/2025, as per PIC request and availability. Facility shall repair the display cooler and high temperature dishwasher.

The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

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 **10/2/2025**. 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: Jeremy Soulia
Chef Kitchen Manager

Signed On: September 18, 2025