

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 FA0210598 - COUNTRY SCHOOL		Site Address 6835 TRINIDAD DR, SAN JOSE, CA 95120		Inspection Date 09/17/2026		Placard Color & Score GREEN 85		
Program PR0303798 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name ALMADEN COUNTRY DAY SC		Inspection Time 11:00 - 13:15			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By SARA				FSC Not Available

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						
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	
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	X	
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	X	
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: *Burgers measured at 105F in the hot holding unit. Ambient temperature of unit measured to be 125F. Per PIC, food was delivered from off-site vendor 30 minutes prior in hot holding bags, and were immediately placed into the hot holding unit. Once the food arrived, the hot holding unit was then turned on.*

[CA] *Ensure that all potentially hazardous foods are held above 135F or below 41F. Employees shall maintain a temperature and receiving log for all foods cooked offsite. Employees shall have hot holding units turned on and at or above 135F when anticipating hot food deliveries.*

[SA] *Per Bob, owner of Pasta Kitchen (the facility that prepares the food for Country Day School), all hot held foods were measured to be at or above 165F, and packed at approximately 09:30am. PIC converted operation to time as a public health (TPHC) control and will discard or serve all the burgers within four hours from pack time(9:30am-1:30pm).*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:
Food safety certificate unavailable at time of inspection.

[CA] *Ensure that food safety certificate and food handler's cards are available upon request.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:
Observed chopped lettuce and tomatoes outdoors uncovered from overhead protection.

[CA] *Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:
Utensils used for handling food observed to be stored in an unsanitary manner in a blue milk crate near three compartment sink.

[CA] *Store all clean utensils under coverage from contamination, or invert to prevent contamination of the food contact surface.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Cut fruit	Refrigerator	40.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Baked potato	Hot hold unit	115.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Quat Sanitizer	Three compartment sink	400.00 PPM	Within manufacturer's specs
Ambient temperature	Hot hold unit	125.00 Fahrenheit	
Warm water	Handsink	100.00 Fahrenheit	
Hamburger	Hot hold unit	117.00 Fahrenheit	
Hamburger	Hot hold unit	105.00 Fahrenheit	

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

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 **10/1/2026**. 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.

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: Sara Sobkoviak
Director of Auxiliary Programs
Signed On: September 17, 2026