

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 FA0208411 - CHARLES FANMATRE SCHOOL		Site Address 2800 NEW JERSEY AV, SAN JOSE, CA 95124		Inspection Date 01/21/2025		Placard Color & Score GREEN 92		
Program PR0300878 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name CAMBRIAN ELEMENTARY SC		Inspection Time 09:55 - 10:50			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By SABRINA ROULIN				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						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						S
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	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		
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

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

Inspector Observations: Lacking food safety certificate (FSC). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: 1. Measured hot water holding at 105F at 2-compartment sink in prep area. Per operator, water heater was on low level. Operator increased water heater temperature. [CA] Provide an adequate, pressurized, potable supply of hot water to be held at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F. [COS] Final reading at 120F.

2. Measured water holding at 56F at hand wash station for employee's restroom. Per operator, water heater was on low level. Operator increased water heater temperature.[CA] Provide an adequate, pressurized, potable supply of hot water to be held at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F. [COS] Final reading at 100F.

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

Inspector Observations: Found a bag of soup stored on floor in walk-in storage room. [CA] Food shall be stored a minimum of 6 inches off floor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	handsink (RR)	56.00 Fahrenheit	final reading at 100F.
vegetables	2 door upright	39.00 Fahrenheit	
ham & cheese croissant	counter	91.00 Fahrenheit	under time as a public health control (TPHC)
milk	chest reach in	33.00 Fahrenheit	
popsicle	1 door upright freezer	3.90 Fahrenheit	
ham & cheese croissant	1 door warmer	136.00 Fahrenheit	
chicken	1 door warmer	168.00 Fahrenheit	
warm water	handsink (2-comp)	100.00 Fahrenheit	
hot water	2-comp	105.00 Fahrenheit	final reading at 120F.
sliced cheese	2 door upright	39.00 Fahrenheit	
chicken	2 door upright freezer	-3.00 Fahrenheit	
bbq	1 door warmer	136.00 Fahrenheit	

Overall Comments:

Breakfast service from 10:00am - 10:50am; lunch service from 11:40am - 1:05pm.

- Remaining hot PHFs are discarded at end of each service.

- Facility receives food from Ida Price Intermediate School daily.

- Milk received from DayLight.

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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 2/4/2025. 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: Sabrina Roulin
Food Service 2
Signed On: January 21, 2025