

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 FA0207037 - MT. PLEASANT HIGH SCHOOL		Site Address 1750 S WHITE AV, SAN JOSE, CA 95127		Inspection Date 01/30/2025		Placard Color & Score GREEN 94		
Program PR0301358 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name EAST SIDE UNION HIGH SCH		Inspection Time 11:45 - 12:30			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By FRONT DESK				FSC Delfina Poot 12/11/2026

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						S
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	S
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	X	
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	X	
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		
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

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: The quaternary ammonia sanitizer concentration on the sanitizer bucket was measured above 400 ppm.

[CA] Maintain the quaternary ammonia sanitizer concentration between 150 ppm and 400 ppm and the chlorine concentration at 100 ppm, or as recommended by the manufacturer.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used in the sanitizer bucket.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

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: The upright white fridge with a freezer combo used to store some potentially hazardous food is a household standard one.

[CA] Equipment used in the facility must be NSF/ANSI approved, or ETL/UL sanitation listed one.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Spicy chicken	Hot holding unit	136.00 Fahrenheit	
Chicken caesar with rool	Hot holding unit	135.00 Fahrenheit	
Salad, TPHC	Holding unit	57.00 Fahrenheit	
Teriyaki chicken	Hot holding unit	135.00 Fahrenheit	
Milk	Milk cooler	35.00 Fahrenheit	
Warm water	Handwash sink	120.00 Fahrenheit	

Overall Comments:

Note:1. Facility is currently using Multipurpose Room for food service due to remodeling of kitchen. Per employee, Multipurpose Room will be used for more than one year during remodeling.

Multipurpose room has:

One double door beverage fridge

One two-door upright cooler

One double doorupright freezer

One undercounter hot hold unit

One milk cooler

One household upright white fridge and one household stove.

2. Food is prepackaged and served on tables outside of Multipurpose Room, under a cover. Hot food is delivered twice a day from James Lick High School (for brunch and for lunch). Transport records were reviewed and transport records are also used as TPHC records. Left over food is discarded after service.

3. Since the make-shift cafeteria does not have preparation and wash sinks, no food preparation is allowed in this location. Due to no three compartment sink, all utensils and containers that require warewashing shall be sent back to James Lick High School for

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warewashing.

4. Food safety manager certificate: Delfina Poot - 12/11/2026

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 2/13/2025. 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: Delfina Poot
Kitchen Manager

Signed On: January 30, 2025