

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 FA0300494 - AGNEW ELEMENTARY SCHOOL		Site Address 3534 ZANKER RD, SAN JOSE, CA 95134		Inspection Date 02/09/2026		Placard Color & Score GREEN 76		
Program PR0441132 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SANTA CLARA UNIFIED SCH		Inspection Time 09:10 - 10:35			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By FRONT DESK				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						S
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			N
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				N
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						S

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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Cheese pizza measured 118F while maintained in the left-side upright warmer at the center of the kitchen. Cheese pizza measured 117F while maintained in the right-side upright warmer at the center of the kitchen.
Per staff, cheese pizza was delivered from "Tasty Subs and Pizza" at 9:00 AM this morning. Staff provided dated invoice. Per staff, the cheese pizza is baked fresh every morning, maintained hot at the pizza place, and then placed into insulated bags and delivered. It is then maintained in the upright warmers and then served until the end of lunch, at 12:35PM.

Pizzas remeasured 121F in both warmers after 45 minutes had elapsed.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[SA] Cheese pizza to be served or else discarded by the end of lunch, at 12:35PM.

***Note: If pizza is not able to be held at 135F or above, strongly recommend using time as a public health control (4-hour rule) for pizzas that are delivered going forward.**

When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

***Recommend using a time log for cheese pizzas, with the time they initially leave temperature control at the pizza production location marked as start time, and the time they are to be served or else discarded (4-hour from the initial) marked as the end time.**

Ensure that written procedures for TPHC are available for review on-site at all times.

Minor Violations

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

Inspector Observations:

REPEAT VIOLATION

Facility could not provide a valid food safety certificate.

Facility could not provide any valid food handler cards.

[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.

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Follow-up By
03/09/2026

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash sink next the dishwashing area lacked paper towels.

***Note: Additional, properly stocked handwash station located nearby**

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K14 - 3 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

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Inspector Observations:

Quaternary ammonium sanitizer measured 0 ppm when dispensed at the three compartment sink. No active warewashing in progress. Quaternary ammonium sanitizer measured 0 ppm in all wiping cloth buckets. Bottle of quaternary ammonium sanitizer observed tilted at a 45 degree angle, with the feed line not immersed in the sanitizer. Upon correction and re-insertion of the feed-line, sanitizer is only occasionally able to be dispensed at less than 100 ppm as evidenced by sporadic peristaltic action in the sanitizer feed line.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

***Note: High temperature mechanical dish machine is properly functional.**

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

Inspector Observations:

Hot water peaked at 118F from both faucets at the three compartment sink, then dropped to 101F and maintained. This was repeated multiple times.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations:

Bag of brown rice and bag of flour maintained open in the dry storage room.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids to prevent contamination.

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:

REPEAT VIOLATION

Facility could not provide a method for measuring the high temperature sanitizing rinse in the mechanical dishwasher.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
raw, partially frozen chicken	walk-in refrigerator	28.00 Fahrenheit	thawing
milk	milk refrigerator - service line	41.00 Fahrenheit	
cheese	walk-in refrigerator	35.00 Fahrenheit	
frozen breaded chicken	walk-in freezer	-9.00 Fahrenheit	
pumpkin spice batter	walk-in freezer	-6.00 Fahrenheit	
high temperature sanitizing rinse	high temperature mechanical dishwasher	163.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
milk	walk-in refrigerator	36.00 Fahrenheit	
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	

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Overall Comments:

A follow-up inspection may be conducted to ensure compliance.

Email food safety certificate and food handler cards to maverick.chin@deh.sccgov.org by 03/09/2026.

Further inquiries regarding time as a public health control (4-hour rule) may also be emailed to the aforementioned.

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 2/23/2026. 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: Maricela
Food Service Assistant
Signed On: February 09, 2026