

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 FA0213713 - CUPERTINO MIDDLE SCHOOL		Site Address 1650 BERNARDO AV, SUNNYVALE, CA 94087		Inspection Date 09/30/2026		Placard Color & Score GREEN 90		
Program PR0300587 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name CUPERTINO UNION SCHOOL		Inspection Time 10:00 - 11:50			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By RAINY				FSC Harmeet Singh 5/5/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
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						
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						S
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		
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		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: *MAJOR* Container of marinara sauce in reach-in cooler measured 45F. Per employee, sauce was prepared cold the night before and placed immediately into the cooler.

[CA] Potentially hazardous foods not under TPHC shall be held cold at or below 41F or held hot at or above 135F.

[COS] Sauce was voluntarily discarded by employee.

***MINOR* Tofu and chicken for service in hot holding measured 120F and 135F respectively. Per PIC they were prepped less than an hour prior for lunch service and unused portions are discarded after lunch time. Inspector suggested using TPHC in the future.**

[CA] Potentially hazardous foods not under TPHC shall be held cold at or below 41F or held hot at or above 135F.

Minor Violations

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

Inspector Observations: Chlorine sanitizer concentration in wiping cloth bucket measured at 25PPM. PIC was instructed to correct sanitizer concentration.

[CA] Chlorine sanitizer in wiping buckets shall maintain a concentration of 100PPM and changed out every 4 hours.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	3 compartment sink	100.00 PPM	
Milk	cold holding	39.00 Fahrenheit	
Fried rice	hot holding	95.00 Fahrenheit	just finished active prep
Pico de gallo	cold holding	30.00 Fahrenheit	
Ambient	walk in freezer	-10.00 Fahrenheit	
Ambient	reach in refrigerator	36.00 Fahrenheit	
Hot water	handwash sink in prep area	100.00 Fahrenheit	
Hot water	3 compartment sink	134.00 Fahrenheit	
Chlorine	wiping cloth bucket	25.00 Fahrenheit	
Cheese sandwich	cold holding	34.00 Fahrenheit	
Chicken sandwich	hot holding	142.00 Fahrenheit	
Marinara	reach in cooler	45.00 Fahrenheit	VC&D
Hot water	prep sink	127.00 Fahrenheit	
Orange chicken	hot holding	135.00 Fahrenheit	just finished active prep
Hot water	handwash sink employee restroom	100.00 Fahrenheit	
Tofu	hot holding	120.00 Fahrenheit	
Yogurt	reach in cooler	40.00 Fahrenheit	

Overall Comments:

Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson

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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 **10/14/2026**. 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: Rainy
Supervisor

Signed On: September 30, 2026