

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 FA0250399 - NEW ORCHARD SCHOOL		Site Address 921 FOX LN, SAN JOSE, CA 95131		Inspection Date 02/05/2025	
Program PR0360746 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name ORCHARD SCHOOL DISTRICT		Inspection Time 12:00 - 13:25
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By LUIS AND PATRICIA	FSC PATRICIA GALLEGOS 03/10/2028		

Placard Color & Score
GREEN
87

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		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		
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	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

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

Inspector Observations: Inside the walk-in refrigerator: measured temperature of turkey to be 45F. PIC stated food had been held for more than 4 hours.

[CA] Keep potentially hazardous foods at 41F/45 and below or 135F and above.

[COS] Turkey was voluntarily discarded. See VC&D form.

Note: the walk-in refrigerator was not functioning properly, but all other foods in the refrigerator measured at 45F and were either unopened sealed dairy products, or non-PHFs.

Minor Violations

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

Inspector Observations: At the handwash sink closest to the service line: observed the soap dispenser was empty. Note: another fully stocked handwash sink was located nearby.

[CA] Keep the soap dispenser stocked at all times.

[COS] A pump bottle of soap was placed at the sink.

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 walk-in refrigerator was not able to keep foods at 41F and below (ambient air temperature measured 45F after a metal probe thermometer was left inside with the door closed for 30 minutes). Logs from this month/this morning showed ambient temperatures measured 44F.

[CA] Repair/adjust walk-in refrigerator so that it can keep foods at 41F and below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
FINAL RINSE TEMPERATURE	HIGH-TEMPERATURE DISHWASHER	160.00 Fahrenheit	THERMAL STICKER
AMBIENT TEMPERATURE OF WALK-IN REFRIGERATOR	WALK-IN REFRIGERATOR	45.00 Fahrenheit	
MILK	REACH-IN REFRIGERATOR	40.00 Fahrenheit	
JUICE, YOGURT, VEGETABLES	UPRIGHT 2-DOOR REFRIGERATOR	40.00 Fahrenheit	
COOKED EGGS	HOT HOLDING UNIT	140.00 Fahrenheit	
UNOPENED CHEESE, VEGETABLES	WALK-IN REFRIGERATOR	45.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
MILK, CHEESE, TURKEY	WALK-IN REFRIGERATOR	45.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	

Overall Comments:

*****Note: handwash sink water temperature must be 100 - 108F. Do not exceed 108F.**

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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 2/19/2025. 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: Patricia Gallegos
Food Manager Lead

Signed On: February 05, 2025