

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 FA0301761 - THE HARKER SCHOOL		Site Address 4525 UNION AV, SAN JOSE, CA 95124		Inspection Date 03/20/2025		Placard Color & Score GREEN 95		
Program PR0307351 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name THE HARKER SCHOOL		Inspection Time 12:10 - 14:10			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By DARRIN, JEFF, STEVE				FSC David Hendricks 2/1/28

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						S
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	X	
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		
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

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 116F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

2. Measured water temperature holding at 70F at hand wash station in employees designated restroom. Water temperature topped off at 74F. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F. [SA] Operator directed to rewash hands upon entering kitchen.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed several hot holding service line without sneeze guard. No staff members are directly serving students. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/1-comp	116.00 Fahrenheit	
salmon	walk-in	39.00 Fahrenheit	
water	handsink (RR)	70.00 Fahrenheit	went up to 74F. SA
patty	warmer	164.00 Fahrenheit	under TPHC
shredded cheese	counter (mexican)	62.00 Fahrenheit	under TPHC
pizza with mushroom	counter	117.00 Fahrenheit	under TPHC
lamb	warmer	128.00 Fahrenheit	under TPHC
chlorine	dish machine	50.00 PPM	
sliced tomato	under ice	51.00 Fahrenheit	under TPHC
beef	1 door warmer (mexican)	114.00 Fahrenheit	under TPHC
hot dog	warmer	184.00 Fahrenheit	under time as a public health control (TPHC)
cookies	2 door upright freezer	-7.90 Fahrenheit	
beef	meat bar	55.00 Fahrenheit	under TPHC
salsa	salad bar	50.00 Fahrenheit	under TPHC
cheese pizza	counter	130.00 Fahrenheit	under TPHC
cooked chicken	1 door upright	39.00 Fahrenheit	
greek yogurt	2 door upright	37.00 Fahrenheit	
grated cheese	salad bar	54.00 Fahrenheit	under TPHC
rice	1 door warmer (mexican)	105.00 Fahrenheit	under TPHC
warm water	handsink (3 prep & 1 bakery)	100.00 Fahrenheit	
pizza	2 door warmer	139.00 Fahrenheit	
milk	2 door upright	37.00 Fahrenheit	
shredded cheese	1 door upright	41.00 Fahrenheit	

Overall Comments:

Lunch service is from 11:00am - 1:00pm.

Remaining hot potentially hazardous foods (PHFs) discarded at end of service.

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Note: Discussed time as a public health control (TPHC) procedures.

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 **4/3/2025**. 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: Darrin Cassidy
Chef
Signed On: March 20, 2025