

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 FA0210117 - JAMES LICK HIGH SCHOOL	Site Address 57 N WHITE RD, SAN JOSE, CA 95127	Inspection Date 10/20/2026
Program PR0304997 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name EAST SIDE UNION HIGH SCH	Inspection Time 10:50 - 12:05
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By LORENA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/13/2026

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

Compliance of this violation has been verified on: 10/20/2026

Cited On: 10/13/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 10/20/2026

Minor Violations

Cited On: 10/20/2026

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

1. Tempura Shrimp was found cooling in the upright roll in cooler in a deep 1/2 hotel pan and measured between 80-115F at 11:15 am. The hotel pan was marked with a time stamp of 9:45 am.

2. Cut sushi rolls were found in the roll in cooler in a sheet tray with a tight fitting plastic lid.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Lorena instructed the sushi operation staff to move the tempura onto sheet trays and move to the freezer to rapidly cool down to 70F in the remaining 30 minutes of the first cooling block. After 25 minutes, tempura shrimp measured between 30-40F.

[COS] EH Inspector instructed staff to remove the lid and allow for cooling foods to be uncovered.

Cited On: 10/13/2026

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)

Compliance of this violation has been verified on: 10/20/2026

Cited On: 10/13/2026

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

This violation found not in compliance on 10/20/2026. See details below.

OFFICIAL INSPECTION REPORT

Facility FA0210117 - JAMES LICK HIGH SCHOOL	Site Address 57 N WHITE RD, SAN JOSE, CA 95127	Inspection Date 10/20/2026
Program PR0304997 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name EAST SIDE UNION HIGH SCHOOL DI	Inspection Time 10:50 - 12:05

Measured Observations

Item	Location	Measurement	Comments
Rice	Rice Cooker	190.00 Fahrenheit	
Tempura Shrimp	Undercounter Cooler	41.00 Fahrenheit	
Sweet Potato Fry	Undercounter Cooler	40.00 Fahrenheit	
Imitation Crab	Undercounter Cooler	40.00 Fahrenheit	
Tempura Shrimp	Walk in Cooler	36.00 Fahrenheit	
Rice	Rice Cooker	180.00 Fahrenheit	
Chicken	Hot Hold Box	170.00 Fahrenheit	
Beans	Hot Hold Box	180.00 Fahrenheit	
BBQ Rib Sandwich	Hot Hold Box	170.00 Fahrenheit	
Sushi	Roll in Cooler	72.00 Fahrenheit	Cooling ~ 1.5 hours

Overall Comments:

This is the first follow up inspection following several major violations observed at the routine inspection.

Observations:

K07: All PHFs were in appropriate time and temperature relationships.

K09: Tempura Shrimp was found cooling in the upright roll in cooler in a deep 1/2 hotel pan.

K27: Foods were stored appropriately.

Discussed with Tom, that after consulting with Supervising REHS, S. Lew, the sushi operation will need to submit for a Facility Evaluation to have a separate permit issued for the sushi operation. The facility will also have to submit to our plan check unit for the addition of the equipment: Rice cookers, rice washer, rice seasoner, sushi rice dispenser, sushi roll cutter, and any other equipment added.

You may visit our website for plan check requirements at www.ehinfo.org

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 **11/3/2026**. 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: Lorena
Child Nutrition Manager
Signed On: October 20, 2026