

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 FA0209183 - CADWALLADER SCHOOL		Site Address 3799 CADWALLADER RD, SAN JOSE, CA 95121	Inspection Date 01/30/2025
Program PR0306756 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22		Owner Name EVERGREEN SCHOOL DIST	Inspection Time 09:50 - 10:10
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By FRONT DESK	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/24/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 01/30/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Two compartment sink	121.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection to the routine inspection conducted on 01/24/2025. The school was restricted to serve prepackaged food products only, because there was not hot water on the two compartment warewash sink to wash and sanitize utensils. The school has now replaced the water heater and temperature on the two compartment warewash sink is measured at 121 oF. Therefore, the restriction is now lifted. The school may wash, rinse, and sanitize reusable utensils and containers in the two compartment warewash sink properly, and serve open food products including salad.

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 **2/13/2025**. 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: Lan Trinh
Kitchen Employee
Signed On: January 30, 2025