

# 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

|                                                                     |  |                                                        |                                               |                                      |                                         |                                                                                                                                                                |  |                                         |
|---------------------------------------------------------------------|--|--------------------------------------------------------|-----------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------------|
| <b>Facility</b><br>FA0310438 - FOOTHILL HIGH SCHOOL                 |  | <b>Site Address</b><br>230 PALA AV, SAN JOSE, CA 95127 |                                               | <b>Inspection Date</b><br>09/22/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>92</b> </div> |  |                                         |
| <b>Program</b><br>PR0454857 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22 |  |                                                        | <b>Owner Name</b><br>EAST SIDE UNION HIGH SCH |                                      | <b>Inspection Time</b><br>11:25 - 12:45 |                                                                                                                                                                |  |                                         |
| <b>Inspected By</b><br>ALEXANDER ALFARO                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION           |                                               | <b>Consent By</b><br>LILIA           |                                         |                                                                                                                                                                |  | <b>FSC</b> Lilia Delariva<br>12/11/2026 |

  

| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     |     |
| 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                    |     |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                              |                                                    |                                  |
|--------------------------------------------------------------|----------------------------------------------------|----------------------------------|
| Facility<br>FA0310438 - FOOTHILL HIGH SCHOOL                 | Site Address<br>230 PALA AV, SAN JOSE, CA 95127    | Inspection Date<br>09/22/2026    |
| Program<br>PR0454857 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22 | Owner Name<br>EAST SIDE UNION HIGH SCHOOL DISTRICT | Inspection Time<br>11:25 - 12:45 |
| 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:

**1. Mac and cheese held on the electric range was found measuring between 115-130F. Per PIC, they finished cooking it around 30 minutes prior. PIC stated they were awaiting serving size directions from their central kitchen to portion out the mac and cheese.**

**2. Orange chicken over rice in the hot hold box measured between 112-135F. Per PIC they finished assembling the boxes and placed them into the hot hold box about 1.5 hour prior.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] 1. Mac and cheese was reheated on the range to a minimum of 165F.**

**[COS] 2. Orange chicken and rice was reheated to 165F in the oven.**

### Minor Violations

No minor violations were observed during this inspection.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                           | Location                        | Measurement       | Comments         |
|--------------------------------|---------------------------------|-------------------|------------------|
| Milk                           | Upright Cooler                  | 38.00 Fahrenheit  |                  |
| Quaternary Ammonia - Sanitizer | Sanitizer Bucket                | 200.00 PPM        |                  |
| Water                          | Three Compartment Sink          | 120.00 Fahrenheit |                  |
| Shredded Cheese                | Upright Cooler #2               | 38.00 Fahrenheit  |                  |
| Orange Chicken                 | Hot Hold Box                    | 120.00 Fahrenheit | Reheated to 165F |
| Sausage Patties                | Upright Freezer #1              | -10.00 Fahrenheit |                  |
| Tomato Sauce                   | Prep Cooler - Bottom            | 38.00 Fahrenheit  |                  |
| Corn Dog                       | Final Reheat                    | 189.00 Fahrenheit |                  |
| Water                          | Handwash Sink                   | 100.00 Fahrenheit |                  |
| Mac and Cheese                 | Electric Range                  | 112.00 Fahrenheit | Reheated to 165F |
| Fries & Chicken Tenders        | Upright Freezer #2              | -17.00 Fahrenheit | IR               |
| Ambient Temperature            | Upright Coolers at Self Service | 38.00 Fahrenheit  | Not In Use       |
| Sandwich                       | Upright Cooler #1               | 40.00 Fahrenheit  |                  |

### Overall Comments:

#### Notes:

**- Reviewed the HACCP plan. No issues with adherence to plan. Reviewed logs for cooking and reheating, cold holding, sanitization, and thermometer calibration.**

**- Facility was not using the conveyor dishwasher.**

**- Facility's Food Safety Certificate expires by end of this year. Ensure to maintain a valid FSC at all times.**

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 **10/6/2026**. 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.

# OFFICIAL INSPECTION REPORT

|                                                              |                                                    |                                  |
|--------------------------------------------------------------|----------------------------------------------------|----------------------------------|
| Facility<br>FA0310438 - FOOTHILL HIGH SCHOOL                 | Site Address<br>230 PALA AV, SAN JOSE, CA 95127    | Inspection Date<br>09/22/2026    |
| Program<br>PR0454857 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22 | Owner Name<br>EAST SIDE UNION HIGH SCHOOL DISTRICT | Inspection Time<br>11:25 - 12:45 |

## 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: Lilia  
CNS II  
Signed On: September 22, 2026