

# 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> FA0281635 - DEL MAR HIGH SCHOOL CONCESSION BUILDIN		<b>Site Address</b> 1224 DEL MAR AV, SAN JOSE, CA 95128		<b>Inspection Date</b> 09/21/2022	
<b>Program</b> PR0415933 - SCHOOL FOOD SERVICE RISK CAT 1 - FP21			<b>Owner Name</b> CAMPBELL UNION HIGH SCH		<b>Inspection Time</b> 12:00 - 13:00
<b>Inspected By</b> GUILLERMO VAZQUEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ARTURO S.	<b>FSC Not Available</b> 9/17/22		

<b>Placard Color &amp; Score</b>  <span style="font-size: 2em; color: red; font-weight: bold;">RED</span>  <span style="font-size: 3em; font-weight: bold;">86</span>
---

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		
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

<b>Facility</b> FA0281635 - DEL MAR HIGH SCHOOL CONCESSION BUILDIN	<b>Site Address</b> 1224 DEL MAR AV, SAN JOSE, CA 95128	<b>Inspection Date</b> 09/21/2022
<b>Program</b> PR0415933 - SCHOOL FOOD SERVICE RISK CAT 1 - FP21	<b>Owner Name</b> CAMPBELL UNION HIGH SCHOOL DIST	<b>Inspection Time</b> 12:00 - 13:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: Hot water within facility was measured between 78-82°F at the time of inspection. Per PIC, they have turned off the hot water within facility.**

**[CA] Ensure hot water heater is operable and maintained in good repair at all times.**

**Follow-up By**  
09/27/2022

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: One food handler card has expired.**

**[CA] Obtain a new food handler card within 30-days.**

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

**Inspector Observations: Paper towels are outside of paper towel dispenser within hand wash station at the time of inspection.**

**[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Hot water	3-Compartment	82.00 Fahrenheit	Adjust to 120°F minimum.
Ambient	Reach in freezer	5.00 Fahrenheit	
Cheese	Reach in	40.00 Fahrenheit	
Hot dogs	Reach in	40.00 Fahrenheit	
Warm water	Hand wash	78.00 Fahrenheit	Adjust to 100°F minimum.
Warm water	Restroom	78.00 Fahrenheit	Adjust to 100°F minimum.

### Overall Comments:

**The facility is hereby closed by this department due to not having an adequate hot water supply within facility. Contact Guillermo V. (408) 918-7114 once issues have been resolved for a follow up inspection.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/5/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0281635 - DEL MAR HIGH SCHOOL CONCESSION BUILDIN	<b>Site Address</b> 1224 DEL MAR AV, SAN JOSE, CA 95128	<b>Inspection Date</b> 09/21/2022
<b>Program</b> PR0415933 - SCHOOL FOOD SERVICE RISK CAT 1 - FP21	<b>Owner Name</b> CAMPBELL UNION HIGH SCHOOL DIST	<b>Inspection Time</b> 12:00 - 13:00

**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:** Arturo S.  
Day Custodian

**Signed On:** September 21, 2022