

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 FA0211036 - BELLARMINE COLLEGE PREP	Site Address 850 ELM ST, SAN JOSE, CA 95126	Inspection Date 09/24/2025
Program PR0300433 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23	Owner Name BELLARMINE COLLEGE PRE	Inspection Time 11:00 - 11:35
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JEREMY SOULIA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/18/2025

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

Compliance of this violation has been verified on: 09/24/2025

Cited On: 09/18/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 09/24/2025

Minor Violations

Cited On: 09/24/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: At the service line for staff, measured deli meat and cheese from 45-48F. Per PIC, deli meat and cheese were placed into service line 20 minutes prior to temperature measurement. The glass serving plate is stored directly on top of the ice and foods are not fully submerged. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Per PIC, deli meat and cheese will be discarded at the end of lunch service (less than 4 hours since removal from the walk-in cooler). Discussed with PIC that facility shall store deli meat and cheeses in a different, deep container to properly maintain foods in ice throughout service period.

Measured Observations

Item	Location	Measurement	Comments
final rinse	high temperature dishwasher	165.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
boiled eggs	service line on ice (staff)	41.00 Fahrenheit	
sandwiches	self-service display cooler	41.00 Fahrenheit	
cut melon	self-service display cooler	41.00 Fahrenheit	
ambient	self-service display cooler	39.00 Fahrenheit	
chicken tenders	hot holding boxes	135.00 Fahrenheit	
rice	hot holding boxes	153.00 Fahrenheit	
deli meat, cheese	service line on ice (staff)	45.00 Fahrenheit	45-48F
cooked chicken	hot holding boxes	135.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow up to the previous routine inspection (dated 9/18/2025).

The following major violations have been corrected:

- K07: Proper hot and cold holding temperatures. The self-service display coolers have been repaired. Measured all Potentially Hazardous Foods in the refrigeration and hot holding units at appropriate holding temperatures. See measured observations.

--- See violation K07 for minor violations at the service line observed during inspection.

- K14: Food contact surfaces clean and sanitized. The mechanical dishwasher was repaired. Measured the final rinse temperature of the high temperature dishwasher at 165F.

Facility has earned a green placard or "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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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 **10/8/2025**. 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: Jeremy Soulia
Kitchen Manager Cher

Signed On: September 24, 2025