

# 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>FA0259944 - DON CALLEJON SCHOOL                  |  | <b>Site Address</b><br>4176 LICK MILL BL, SANTA CLARA, CA 95050 |                                              | <b>Inspection Date</b><br>01/29/2026                 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>98</b> </div> |  |  |
| <b>Program</b><br>PR0380920 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22 |  |                                                                 | <b>Owner Name</b><br>SANTA CLARA UNIFIED SCH |                                                      | <b>Inspection Time</b><br>10:10 - 11:10 |                                                                                                                                                                |  |  |
| <b>Inspected By</b><br>MAVERICK CHIN                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                              | <b>Consent By</b><br>FSC Jaime Murillo<br>10/21/2030 |                                         |                                                                                                                                                                |  |  |

  

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

  

| 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                                                |     | X   |
| 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                                      |     |     |

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|                                                              |                                                          |                                  |
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| Program<br>PR0380920 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22 | Owner Name<br>SANTA CLARA UNIFIED SCHOOL DISTRICT        | Inspection Time<br>10:10 - 11:10 |
| K48                                                          | Plan review                                              |                                  |
| K49                                                          | Permits available                                        |                                  |
| K58                                                          | Placard properly displayed/posted                        |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

#### Inspector Observations:

*Quaternary ammonium sanitizer measured 0 ppm in a wiping cloth bucket.*

*[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                          | Location                         | Measurement       | Comments |
|-------------------------------|----------------------------------|-------------------|----------|
| cheese sticks                 | two-door upright warmer - right  | 159.00 Fahrenheit |          |
| milk                          | walk-in cooler                   | 38.00 Fahrenheit  |          |
| cheese                        | four-door upright cooler - right | 40.00 Fahrenheit  |          |
| cheese sticks                 | two-door upright warmer - left   | 168.00 Fahrenheit |          |
| quaternary ammonium sanitizer | three compartment sink           | 200.00 PPM        |          |
| hot water                     | three compartment sink           | 120.00 Fahrenheit |          |
| warm water                    | hand sink - back kitchen         | 100.00 Fahrenheit |          |
| carne asada                   | walk-in freezer                  | -4.00 Fahrenheit  |          |
| macaroni                      | oven                             | 147.00 Fahrenheit |          |
| warm water                    | hand sink - service window       | 100.00 Fahrenheit |          |
| ham                           | walk-in cooler                   | 37.00 Fahrenheit  |          |
| quaternary ammonium sanitizer | wiping cloth bucket              | 200.00 PPM        |          |
| hot water                     | two compartment prep sink        | 120.00 Fahrenheit |          |
| parfait                       | four-door upright cooler - left  | 36.00 Fahrenheit  |          |
| chicken drumsticks            | walk-in freezer                  | -2.00 Fahrenheit  |          |
| ham sandwich                  | four-door upright cooler - left  | 38.00 Fahrenheit  |          |
| tomato sauce                  | walk-in cooler                   | 37.00 Fahrenheit  |          |
| cream cheese                  | four-door upright cooler - right | 39.00 Fahrenheit  |          |

### Overall Comments:

*Discussed potential plans of adding a cold hold line to one side of the service window. Per the PIC, it may be added sometime in the summer. Ensure to contact DEH Plan Check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) prior to making any changes to any equipment and/or layout of the kitchen facility.*

*Placard posted in front office.*

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 **2/12/2026**. 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.

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## 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: Jaime Murillo  
Kitchen Operator  
Signed On: January 29, 2026