

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 FA0208241 - STONEGATE SCHOOL		Site Address 2605 GASSMANN DR, SAN JOSE, CA 95111		Inspection Date 08/31/2026		Placard Color & Score GREEN 92		
Program PR0301524 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name FRANKLIN-MCKINLEY SCHO		Inspection Time 09:35 - 10:35			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By FRONT OFFICE				FSC Sylvia Olmos 01/14/2028

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						
K07	Proper hot and cold holding temperatures		X		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		
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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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:

In the upright warmer at the side of the kitchen, cheese and sausage pizzas measured 108F, boiled eggs measured between 121F and 123F, and tater tots measured 116F. Per the PIC, items had been reheated to proper temperatures, but had been left out by one of the employees prior to being placed into the hot holding unit.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[SA] Potentially hazardous foods in the upright warmer to be served or discarded by the end of lunch service (less than 4 hours elapsed after initially being reheated).

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
lactic acid sanitizer	three compartment sink	1,875.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
milk	milk cooler - side storage	32.00 Fahrenheit	
cream cheese	two-door upright cooler - left	39.00 Fahrenheit	
hot water	two compartment prep sink	120.00 Fahrenheit	
pepper jack cheese	two-door upright cooler - right	38.00 Fahrenheit	
pizza	oven	189.00 Fahrenheit	
frozen potato wedges	two-door upright freezer - left	0.00 Fahrenheit	
milk	milk cooler - service line	33.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
corn dog	two-door upright cooler - left	34.00 Fahrenheit	thawing
frozen bacon	two-door upright freezer - right	0.00 Fahrenheit	
frozen peas and carrots	freezer chest	0.00 Fahrenheit	
boiled eggs	stovetop	167.00 Fahrenheit	reheat

Overall Comments:

- Monday through Friday:
 - Breakfast is served 8:00 AM to 8:30 AM.
 - Brunch is served 9:30 AM to 10:30 AM.
 - Lunch is served 11:15 AM to 1:20 PM.
- Thursdays are minimum days:
 - Lunch is served 11:15 AM to 12:55 PM.

Placard posted in front office.

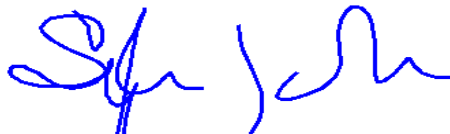
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/14/2026**. 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: Sylvia O.
Kitchen Operator
Signed On: August 31, 2026