

# 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>FA0210409 - CASTILLERO JR HIGH SCHOOL            |  | <b>Site Address</b><br>6384 LEYLAND PARK DR, SAN JOSE, CA 95120 |                                              | <b>Inspection Date</b><br>10/09/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>89</b> </div> |  |                                 |
| <b>Program</b><br>PR0301921 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23 |  |                                                                 | <b>Owner Name</b><br>SAN JOSE UNIFIED SCHOOL |                                      | <b>Inspection Time</b><br>10:45 - 12:15 |                                                                                                                                                                |  |                                 |
| <b>Inspected By</b><br>CHRISTINA RODRIGUEZ                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                              | <b>Consent By</b><br>JENNA           |                                         |                                                                                                                                                                |  | <b>FSC</b> Jena Vela<br>2/11/28 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| K02                            | Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     |     |
| K03                            | No discharge from eyes, nose, mouth                                         | X  |       |       |        |     |     | S   |
| 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     |       |        |     |     |     |
| 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>FA0210409 - CASTILLERO JR HIGH SCHOOL            | Site Address<br>6384 LEYLAND PARK DR, SAN JOSE, CA 95120 | Inspection Date<br>10/09/2025    |
| Program<br>PR0301921 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23 | Owner Name<br>SAN JOSE UNIFIED SCHOOL DIST               | Inspection Time<br>10:45 - 12:15 |

|     |                                   |  |  |
|-----|-----------------------------------|--|--|
| 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:** *Observed the walk in temperature to be at 57 degrees F. The food tested were cheeses at 52-55 degrees, cream cheese at 54 degrees F, yogurt at 53-56 degrees F, and tofu at 54 degrees F. At approximately 5:30 a.m the refrigerator was reading in the mid 50s, according to the food service lead so she called for it to be serviced. [CA] All potentially hazardous foods must be kept refrigerated at 41 degrees F and less. The foods were all discarded by the food service manager.*

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *The water at the dish sink is at 108 degrees F. [CA] The water must reach 120 degrees F at the dish sink.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item         | Location               | Measurement       | Comments |
|--------------|------------------------|-------------------|----------|
| quat         | dispenser              | 200.00 PPM        |          |
| water        | hand sink              | 100.00 Fahrenheit |          |
| tofu         | walk in                | 54.00 Fahrenheit  |          |
| yogurt       | walk in                | 53.00 Fahrenheit  |          |
| water        | dish sink              | 108.00 Fahrenheit |          |
| milk         | refrigerator           | 39.00 Fahrenheit  |          |
| pizza        | warmer                 | 156.00 Fahrenheit |          |
| vegetables   | vegetable refrigerator | 41.00 Fahrenheit  |          |
| cream cheese | walk in                | 54.00 Fahrenheit  |          |
| cheese       | walk in                | 52.00 Fahrenheit  |          |

### Overall Comments:

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 **10/23/2025**. 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:

Signed On: October 09, 2025