

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0305520 - EPICUREAN GROUP AT PRESENTATION HIGH SC		Site Address 2281 PLUMMER AV, SAN JOSE, CA 94022	Inspection Date 11/04/2024
Program PR0367803 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23		Owner Name EPICUREAN GROUP	Inspection Time 12:20 - 12:50
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By JUNIOR FIGUEROA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
YOGURT	UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
AMBIENT	WALK IN REFRIGERATOR	38.00 Fahrenheit	
MILK	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
CHEESE	UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
SLICED TURKEY	WALK IN REFRIGERATOR	39.00 Fahrenheit	

Overall Comments:

Follow up inspection to the routine inspection conducted on 10/2/2024

The following violations have been addressed :

- K07- Proper hot and cold holding temperatures*
- k23- No rodents, insects, birds, or animals*

Left Upright refrigerator adjacent to the walk in refrigerator has been serviced. PHFs measured at proper holding temperature.

Walk in refrigerator has been repaired. Ambient temperature was measured at 38F.

Facility is still monitoring cockroach activity, no live activity was observed.

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 **11/18/2024**. 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: JUNIOR FIGUEROA

Signed On: November 04, 2024