

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 FA0254987 - EPICUREAN GROUP@ ARCHBISHOP MITTY HIG		Site Address 5000 MITTY AV, SAN JOSE, CA 95129		Inspection Date 10/22/2025	
Program PR0372214 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name EPICUREAN GROUP		Inspection Time 10:30 - 11:50
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By SONNY MONTEVIRGEN	FSC Andrew Edens 7/14/28		

Placard Color & Score
YELLOW
84

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
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					X			
K08	Time as a public health control; procedures & records	X									S
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					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										

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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: Cooked chicken inside the warmer unit is measured at 113F. Per employee, the chicken was cooked in the morning, used to make burritos, and returned to holding. [CA] Potentially hazardous foods that is hot holding shall be held at or above 135F. [COS] Employee reheated the chicken to 165F.

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

Inspector Observations: Chlorine sanitizer at the dishwasher is measured at 0 ppm. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Employees will complete the sanitizing step using the three compartment sink.

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
Hot water	Handwash sink	100.00 Fahrenheit	
Fried rice	Warmer by window service station	142.00 Fahrenheit	TPHC
Parfait	Ice bath by window service station	34.00 Fahrenheit	TPHC
Mac and cheese	Warmer	137.00 Fahrenheit	
Chicken wings	Warmer by window service station	110.00 Fahrenheit	TPHC
Pizza	Removed from oven	160.00 Fahrenheit	
Cut chicken	Warmer	113.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Chicken	Walk-in cooler	39.00 Fahrenheit	
Ham	Walk-in cooler	39.00 Fahrenheit	
Hummus	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 PPM	
Beef	Walk-in cooler - cooling	49.00 Fahrenheit	
Chicken	Warmer	136.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	

Overall Comments:

Facility uses time as a public health control for hot and cold foods at the service stations where unserved food items are discarded at the end of the meal period.

The following items were discussed with PiC: Removing dented cans, proper refrigeration storage of raw and uncooked meats, and keeping exit doors closed when not in use.

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 **11/5/2025**. 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.

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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: Sonny Montevirgen
PIC

Signed On: October 22, 2025