

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 FA0281635 - DEL MAR HIGH SCHOOL		Site Address 1224 DEL MAR AV, SAN JOSE, CA 95128		Inspection Date 10/24/2024		Placard Color & Score GREEN 95		
Program PR0441535 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CAMPBELL UNION HIGH SCH		Inspection Time 10:15 - 11:15			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By DAVE (M) & JENNIFER (M), RORY				FSC Jennifer Webster 10/4/29

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							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						
K06	Adequate handwash facilities supplied, accessible	X						S
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	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						

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	X	
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

No major violations were observed during this inspection.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Found a black rubber like piece on top of ice in ice machine. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Operator voluntarily discarded ice surrounding black rubber like piece.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Repeat Violation: Observed a two door and three door upright freezer installed within the outside unenclosed area behind kitchen. [CA] All food and food related equipment shall be stored in an approved fully enclosed food facility. The addition of new equipment shall be approved by this department prior to its installation and use.

****Facility shall either relocate refrigeration units to an approved indoor food facility and/or go through plan check submittal to ensure food stored outside meets cal code requirements.** Previously discussed this issue with Rory McCarthy.**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in-freezer	8.90 Fahrenheit	
beans	1 door upright warmer (front)	173.00 Fahrenheit	
chicken	2 door upright	36.00 Fahrenheit	
ceasar sauce	2 door upright (window)	40.00 Fahrenheit	
orange chicken	1 door upright warmer (front)	156.00 Fahrenheit	
orange chicken	oven->prep table	170.00 Fahrenheit	diligent prep
sliced tomato	salad bar (under ice)	39.00 Fahrenheit	
hot water	warewash/2-comp	120.00 Fahrenheit	
crossant	2 door upright freezer (outside facility)	3.20 Fahrenheit	
warm water	handsink (front service, near warewash, cooks line & front window area; RR)	100.00 Fahrenheit	
yogurt	3 door upright freezer (outside facility)	-1.10 Fahrenheit	
fruits	2 door upright (front)	30.00 Fahrenheit	
sandwich	grab n go (front)	37.00 Fahrenheit	
ground meat	walk-in	39.00 Fahrenheit	
beans	salad bar (under ice)	39.00 Fahrenheit	
hot water	high temp dish machine	167.00 Fahrenheit	
marinated meat	walk-in	39.00 Fahrenheit	
lactic acid	warewash	272.00 PPM	
juice	2 door upright (window)	40.00 Fahrenheit	
milk	chest reach in (front)	37.00 Fahrenheit	

Overall Comments:

Note: Further discussion/evaluation will be made regarding 2 door upright freezer & 3 door upright freezer.

Per operator, attempted to make contact with Health Department several time.

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- Employee onsite was able to identify common ingredients of food items in grab n go prepackaged food items in 1 door upright refrigeration unit at service line.

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 **11/7/2024**. 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: Rory McCarthy
Food Service Director
Signed On: October 24, 2024