

# 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> FA0210731 - CHALLENGER SCHOOL - BERRYESSA		<b>Site Address</b> 711 E GISH RD, SAN JOSE, CA 95112		<b>Inspection Date</b> 08/27/2024		<b>Placard Color &amp; Score</b> <div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>98</b> </div>		
<b>Program</b> PR0300533 - SCHOOL FOOD SERVICE RISK CAT 1 - FP21			<b>Owner Name</b> CHALLENGER SCHOOL FOU		<b>Inspection Time</b> 09:50 - 11:35			
<b>Inspected By</b> MINDY NGUYEN		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> TINA				<b>FSC Exempt</b>

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		
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						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						
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Observed facility installed a new water heater and janitorial sink without prior Plan Check approval.**

**[CA] Any new construction, remodeling or structural change to the food facility, must submit complete plans to DEH at 408-918-3400 or obtain plan check requirement at [www.ehinfo.org](http://www.ehinfo.org).**

**See notes below.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDWASH SINKS, STAFF ROOM AND STAFF RESTROOMS	100.00 Fahrenheit	
HOT WATER	JANITORIAL SINK (OLD)	72.00 Fahrenheit	
HOT WATER	JANITORIAL SINK (NEW)	109.00 Fahrenheit	

### Overall Comments:

**Prepackaged hot and cold lunches from Choice Lunch. Lunch is at 11:00am and again at 12:15pm. TPHC time marking and written procedures were available for review. Choice lunch takes any leftover foods away at the end of the 4-hour period.**

**Observed facility installed a new water heater and janitorial sink without prior Plan Check approval. Within 3 weeks (by 9/17/24), submit plans for the new water heater and janitorial sink.**

**The following will be needed:**

- Plans for mop sink and janitorial sink, make and model of water heater
- Plumbing drawings showing the connections for the new water heater
- Updated finishes
- And/or any other requirements determined by Plan Check

**For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.**

**Email [mindy.nguyen@deh.sccgov.org](mailto:mindy.nguyen@deh.sccgov.org) upon contacting/consulting Plan Check. Failure to comply may result in enforcement action.**

**Note: The old janitorial sink was not able to provide hot water (water measured 72F) and the newly installed janitorial sink's hot water measured 109F. The new janitorial sink is conditionally approved for use, pending plan submittal before the due date. Consulted M. Siegwarth and P. Mark.**

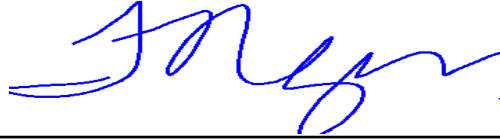
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/10/2024**. 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.

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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: Tina Nguyen  
Headmaster  
Signed On: August 27, 2024