

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 FA0207077 - INDEPENDENCE HIGH SCHOOL - STUDENT UNIO		Site Address 617 N JACKSON AV, SAN JOSE, CA 95133		Inspection Date 03/20/2025		Placard Color & Score GREEN 96		
Program PR0449426 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name EAST SIDE UNION HIGH SCH		Inspection Time 11:00 - 12:30			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By SAMANTHA/ DEBBIE				FSC Deborah Garcia 04/22/2028

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						
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						S
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						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						S
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	X	X
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	X	
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

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Quaternary ammonia chemical is placed on the shelf on top of 2 compartment sink prep sink.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

[COS] PIC relocated to floor

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 1 out of 3 light not operating in walk-in freezer.

[CA] Repair light

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Teriyaki Beef Dunkers with Rice	2 doors warmer	199.00 Fahrenheit	
Ambient temperature	Warmer drawer	170.00 Fahrenheit	
Teriyaki Beef Dunkers with Rice	2 doors red warmer	125.00 Fahrenheit	Just placed inside. Ambient temperature showed 125F. Relocated.
Chocolate milk	sliding door fridge near cashier	34.00 Fahrenheit	
Milk	Milk fridge	35.00 Fahrenheit	
Brown rice	Assemble line	165.00 Fahrenheit	
Chocolate milk	milk fridge	37.00 Fahrenheit	
Teriyaki Beef Dunkers with Rice	2 doors warmer	140.00 Fahrenheit	
Teriyaki Beef Dunkers with Rice	2 doors warmer	135.00 Fahrenheit	
Milk	Walk-in fridge	38.00 Fahrenheit	
Quaternary ammonia	3rd compartment sink	400.00 PPM	Test strip available
Cooked chicken	Walk-in fridge	37.00 Fahrenheit	Cooked yesterday.
Ham	Walk-in fridge	35.00 Fahrenheit	
Water	Hand wash sinks	100.00 Fahrenheit	For hand wash near pizza oven, near cookline, near employee restroom, near dishwashing area, near assemble line.
Quaternary ammonia	Sanitizer bucket	400.00 PPM	
Teriyaki Beef Dunkers with Rice	2 doors warmer	165.00 Fahrenheit	
Teriyaki Beef Dunkers	Assemble line	148.00 Fahrenheit	
Water	2 compartment sink	123.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Ambient temperature	Warmer drawer	198.00 Fahrenheit	
Cooked beans	2 doors reach-in fridge next to freezer	35.00 Fahrenheit	

Overall Comments:

M-T-F: Breakfast: 11:16am-11:31am; Lunch 13:23-13:53

W: Breakfast: 10:02-10:17; Lunch 11:55- 12:25

Th: Breakfast: 10:58- 11:13; Lunch 13:01- 13:37

Per PIC, high temperature dishmachine is not in used.

If connect and ready to use, ensure mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

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Facility currently utilizing 3 compartment sink for manuel warewash.

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 **4/3/2025**. 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: SAMANTHA A BELTRAN
Manager
Signed On: March 20, 2025