

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 FA0209267 - DANIEL LAIRON COLLEGE PREPARATORY ACA | | Site Address 3975 MIRA LOMA WY, SAN JOSE, CA 95111 | Inspection Date 04/03/2023 |
| Program PR0300797 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22 | | Owner Name FRANKLIN MCKINLEY SCHO | Inspection Time 09:30 - 10:30 |
| Inspected By HENRY LUU | Inspection Type FOLLOW-UP INSPECTION | Consent By BEATRIZ H. | |

| |
|---|
| Placard Color & Score GREEN N/A |
|---|

Comments and Observations

Major Violations

Cited On: 03/30/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 04/03/2023. See details below.

Cited On: 04/03/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed numerous monitoring traps in the kitchen and dry storage area with dead and/or dying oriental cockroaches.

Follow-up By
04/05/2023

Facility was serviced by pest control company on 3/31/2023. Per cafeteria manager, the facility is serviced twice per month. Past pest control reports unavailable for review and is sent directly to the school district. Facility will be serviced again today (4/3/2023) per cafeteria manager.

Provide pest control report upon follow-up inspection.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

[SA] Facility is to immediately cease and desist all open food preparation. Facility shall only provide prepackaged meals to students and adjacent school. Facility may not serve any open foods until vermin infestation has been completely abated.

Minor Violations

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|------------|----------------|-------------------|----------|
| Warm water | Hand wash sink | 103.00 Fahrenheit | |

Overall Comments:

- On-site for follow-up inspection after vermin was observed in facility during a limited inspection.
- Facility was instructed to obtain pest control service, prior to 4/3/2023 and to eliminate all cockroaches, dead or alive.
- Facility was serviced by pest control company on 3/31/2023, with a follow-up being conducted later today.
 - Provide pest control report upon follow-up inspection.
- Dead cockroaches were still observed on monitoring traps throughout facility.
 - Behind upright hot holding units, behind cook line, underneath ware wash sink, in dry storage.
- Facility is to:
 - 1) Immediately cease and desist all food preparation.
 - 2) All foods provided and served to students shall be prepackaged - no open foods.

OFFICIAL INSPECTION REPORT

| | | |
|--|--|---|
| Facility FA0209267 - DANIEL LAIRON COLLEGE PREPARATORY ACA | Site Address 3975 MIRA LOMA WY, SAN JOSE, CA 95111 | Inspection Date 04/03/2023 |
| Program PR0300797 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22 | Owner Name FRANKLIN MCKINLEY SCHOOL DIST | Inspection Time 09:30 - 10:30 |

- 3) *Discontinue serving or preparing open foods until vermin infestation is completely eliminated.*
- 4) *Discontinue providing adjacent school (Seven Trees Educational Center) with food unless prepackaged, not at facility.*

- *A second chargeable follow-up will be conducted to verify complete abatement of vermin.*
 - *Subsequent follow-up inspection shall be billed at \$219/hour during normal business hour, Monday - Friday 7:30 AM to 5:00 PM, or \$493/hour during non-business hours, and upon inspector availability.*

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 **4/17/2023**. 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: Beatriz H.
Cafeteria manager

Signed On: April 03, 2023