

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 FA0200410 - WESTMONT HIGH SCHOOL		Site Address 4805 WESTMONT AV, CAMPBELL, CA 95008		Inspection Date 01/21/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 80 </div>		
Program PR0301348 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CAMPBELL UNION HIGH SCH		Inspection Time 09:35 - 11:15			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By GABRIELA				FSC Gabriela Sumano Celaya 07/09/2026

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		X			
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						
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		
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		X
K36	Equipment, utensils, linens: Proper storage and use		X
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the warewashing area, observed tray of cleaned dishes stored on top of the only nearby handwash sink. [CA] Handwash sink shall be unobstructed and accessible at all times. [COS] Employee moved tray away from the handwash sink.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee touching hair with gloves, then proceeding to handle utensils and stirring foods. Observed no direct contact with food. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.*

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *Facility has a vacuum packaging machine. Per PIC, facility conducts vacuum packaging for chow mein sauce and chicken and stores packaged products in the walk-in cooler and freezer for up to a week. At the time of inspection, no foods were vacuum sealed. [CA] When conducting vacuum packaging, food product must be prepared in accordance with the following standard operating procedures (SOPs):*
1) The food is labeled with the production time and date.
2) The food is held at 41 degrees Fahrenheit or lower during refrigerated storage.
3) The food is removed from its package in the food facility within 48 hours after packaging.

No SOPs were available for review on-site. [CA] The food facility shall maintain the SOPs on-site at all times. [COS] During inspection, PIC printed out a copy of SOP for review and will keep document on-site.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed food stored on top of plastic crates on the floor. [CA] Food shall be stored at least six inches elevated from the floor on approved and easily cleanable shelving (ex. Dunnage racks).*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed scoop handle stored inside the ice machine and making direct contact with ice. [CA] Ensure scoop handles and utensils are properly stored to prevent direct contact with food.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed multiple wet wiping cloths stored on the food preparation counter. [CA] Wiping cloths shall be stored in sanitizing solution of an approved concentration when not in use.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
ham and cheese crossaint	hot holding	136.00 Fahrenheit	
yogurt parfait	front self-service display	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
yogurt parfait	2-door upright refrigeration	41.00 Fahrenheit	
ranch dressing	2-door upright refrigeration	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	high temp dishwasher	170.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
breakfast sandwich	front service line	190.00 Fahrenheit	
milk	chest cooler	38.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	400.00 PPM	
cooked shrimp	walk-in cooler	41.00 Fahrenheit	
tamales	walk-in cooler	41.00 Fahrenheit	
rice	1-door hot holding	175.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	300.00 PPM	
oatmeal	1-door hot holding	155.00 Fahrenheit	

Overall Comments:

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **2/4/2025**. 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: Gabriela Sumano
Kitchen Lead
Signed On: January 21, 2025