

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 FA0200129 - ROLLING HILLS SCHOOL		Site Address 1585 MORE AV, LOS GATOS, CA 95032		Inspection Date 09/12/2025		Placard Color & Score GREEN 94		
Program PR0300904 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name CAMPBELL UNION SCHOOL		Inspection Time 11:50 - 13:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By SANELLA PASIC				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
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						
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		

OFFICIAL INSPECTION REPORT

Facility FA0200129 - ROLLING HILLS SCHOOL	Site Address 1585 MORE AV, LOS GATOS, CA 95032	Inspection Date 09/12/2025
Program PR0300904 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name CAMPBELL UNION SCHOOL DISTRICT	Inspection Time 11:50 - 13:00
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *REPEAT VIOLATION*

Food safety manager certificate not provided on site. PIC stated classes will be scheduled by the district soon.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the employee restroom, the maximum water temperature measured at 77F.

[CA]: Provide warm water of at least 100F at all hand sink stations.

Note: the water pressure on the left valve is low. Assess/repair valve as needed.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
pepperoni pizza	hot box	140.00 Fahrenheit	
chicken patty	2 door reach in freezer 2	5.60 Fahrenheit	
turkey sub	2 door reach in 1	38.00 Fahrenheit	
water	2 comp sink/hand sink	100.00 Fahrenheit	
ice cream	2 door reach in freezer	10.70 Fahrenheit	
cut watermelon	2 door reach in 2	41.00 Fahrenheit	
chicken sandwich	hot holding box	160.00 Fahrenheit	
milk	chest cooler	40.00 Fahrenheit	
pasta	hot holding box	180.00 Fahrenheit	

Overall Comments:

breakfast period on M, T, TH, F: 10:09 - 10:24 AM

breakfast period on W: 9:47 - 10:02 AM

lunch period on M, T, TH, F: 12:20 - 12:55 PM

lunch period on W: 11:34 - 12:12 PM

facility receives food from Central Kitchen and Pizza from Stackers Pizza.

temperature logs observed.

all leftover food items are discarded after lunch period.

Per PIC, food items such as spicy chicken sandwich and nacho taco nada are reheated in the ovens then hot held in hot holding units prior to serving. Advanced preparation takes place at least once per week. Facility's health permit to be re-evaluated. Permit may be upgraded to FP23 due to advanced food preparation.

OFFICIAL INSPECTION REPORT

Facility FA0200129 - ROLLING HILLS SCHOOL	Site Address 1585 MORE AV, LOS GATOS, CA 95032	Inspection Date 09/12/2025
Program PR0300904 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name CAMPBELL UNION SCHOOL DISTRICT	Inspection Time 11:50 - 13:00

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 **9/26/2025**. 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

S.P.

Received By: Sanella Pasic
Child Nutrition
Signed On: September 12, 2025