

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 FA0200962 - MONTA VISTA HIGH SCHOOL		Site Address 21840 MC CLELLAN RD, CUPERTINO, CA 95014		Inspection Date 02/25/2025		Placard Color & Score GREEN 86		
Program PR0300744 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name FREMONT UNION HIGH SCH		Inspection Time 11:30 - 13:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By EDGAR RODRIGUEZ				FSC Exempt

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the kitchen area, in the hot holding units, measured cheese and pepperoni pizza between 100F and 116F. Per operator, cheese and pepperoni pizzas delivered about 40 minutes prior and to be served by end of lunch service 2:00pm. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods that cannot be maintained by temperature control shall be time labeled/time logged when removed from temperature control, and served within 4 hours or discard. [SA] Operator to serve cheese and pepperoni pizzas by 2:00pm, within 4 hours from when delivered. Operator to contact pizza facility operator that prepares pizzas that are delivered to school, and to ensure pizzas are time and temperature logged when prepared at the facility. Discussed with operator that pizza facility shall not start preparation of pizzas until 10:00am, to meet the 4 hour limitation under TPHC requirements.*

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *At the warewash machine, measured hot water sanitizing at 153.9F. [CA] Ensure hot water used for sanitizing is provided at a minimum of 160F to allow for proper cleaning and sanitizing of utensils and equipment. Operator to contact for service of warewash machine.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed rodent droppings on the right side of the dish rack in the warewash area. [CA] Ensure facility is kept free of vermin to prevent possible contamination of food.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash machine	153.90 Fahrenheit	
yogurt	walk-in refrigerator	35.00 Fahrenheit	
pico de gallo	walk-in refrigerator	34.00 Fahrenheit	
chocolate milk	walk-in refrigerator	28.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chocolate milk	3 door reach in refrigerator	38.00 Fahrenheit	
milk	3 door reach in refrigerator	38.00 Fahrenheit	
pepperoni pizza	hot holding unit	100.00 Fahrenheit	Measured between 100F and 116F.
hot water	handwash sink	100.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
chicken tender and fries	hot holding unit	139.00 Fahrenheit	
cheese pizza	hot holding unit	100.00 Fahrenheit	Measured between 100F and 116F.
chili	hot holding unit	148.00 Fahrenheit	
milk	walk-in refrigerator	27.00 Fahrenheit	

Overall Comments:

New manager hired for the kitchen and to obtain food safety manager's certificate within 60 days of hire.

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 **3/11/2025**. 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.

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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: EDGAR RODRIGUEZ
FOOD SERVICE MANAGER

Signed On: February 25, 2025