

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 FA0209444 - LATIMER ELEMENTARY SCHOOL		Site Address 4250 LATIMER AV, SAN JOSE, CA 95130		Inspection Date 09/09/2026		Placard Color & Score GREEN 87		
Program PR0300653 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name MORELAND SCHOOL DISTRI		Inspection Time 12:00 - 13:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By KIM LONG				FSC Kim Long 03/10/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						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						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		
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 2 door reach in, multiple Potentially Hazardous Food measured between 46F - 55F. Ambient temperature of unit measured at 46F. Temperature log for the unit states it was measured at 46F at 6:45 am today.*

[CA]: *Potentially Hazardous Food (PHF) shall be cold held at 41F or below at all times (up to 45F for pasteurized milk and pasteurized milk products in original SEALED containers).*

[COS/SA]: *Potentially Hazardous Food that measured above 41F for more than 4 hours were voluntarily discarded. PHFs that measured above 41F for less than 4 hours were relocated to functioning chest coolers to cool down.*

Minor Violations

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

Inspector Observations: *1. One large fly observed in the facility. No direct contamination observed. 2. Ants observed at 3 comp sink.*

[CA]: *Eliminate evidence of fly and ants in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times.*

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: *Ambient temperature of 2 door reach in measured at 46F.*

[CA]: *Cooling units shall be able to cold hold PHFs at 41F (up to 45F for pasteurized milk and pasteurized milk products in original SEALED containers) at all times. Discontinue use of unit for PHFs until it is properly working.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
pepperoni pizza	2 door reach in	55.00 Fahrenheit	-ranch: 46F -mayonnaise: 46F -caesar dressing: 47F -cheddar cheese: 49F -mozzarella cheese sticks: 51F -mozzarella cheese: 47F -cream cheese individuals: 50F -yogurt (unopened): 45F -cream cheese (unopened): 45F -liquid egg: 41F (defrosted)
lactic acid	3 comp sink	1,875.00 PPM	
cheese pizza	hot box	137.00 Fahrenheit	
milk	chest cooler 1	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	3 comp sink	122.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
milk	chest cooler 2	39.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	

Overall Comments:

lunch period: 11:30 am - 12:20 pm

Per PIC, on some days, food are received from EDS.

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Leftover food items are discarded after lunch time.

Temperature logs observed.

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 **9/23/2026**. 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: Kim Long
Food Service 2
Signed On: September 09, 2026