

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 FA0211631 - ST LAWRENCE CATHOLIC CHURCH	Site Address 1971 ST LAWRENCE DR, SANTA CLARA, CA 95051	Inspection Date 09/09/2026
Program PR0305090 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name ST LAWRENCE THE MARTYR	Inspection Time 10:30 - 11:30
Inspected By KATHY VO	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By JUAN (MAINTENANCE)
FSC Not Available		

Placard Color & Score

N/A
N/A

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: Facility lacks Food Safety Manager Certification for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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: Measured the maximum temperature of the final rinse in the mechanical dishwasher at 93F. No active warewashing at the time of inspection. Per PIC, hot water for mechanical dishwasher is not kept on. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a utensil surface temperature of 160F, or as per manufacturer's specifications.

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

Inspector Observations: Observed dead insects on the floor of the kitchen area. [CA] The premises of a food facility shall be maintained free of non-disease carrying insects, flies, gnats, ants, and weevils.

Education

K02S - Communicable disease; reporting/restriction/exclusion

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	120.00 Fahrenheit	
shelled eggs	walk-in cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
final rinse	mechanical dishwasher	93.00 Fahrenheit	Not in active use. Adjust to 160F when in active use.
water	3-compartment sink	120.00 Fahrenheit	

Overall Comments:

NOTE: Kitchen not in active use at the time of inspection. Conducted risk factor assessment of kitchen with maintenance staff.

This school facility (ST LAWRENCE CATHOLIC CHURCH) has ceased operations since June 2026. This kitchen is still used on weekends or per events basis under the same ownership of the church. Discussed with PIC that this facility permit category shall be changed from FP22 (SCHOOL FOOD SERVICE CAT 2) to FP10 (FOOD PREP CAT 2) upon review.

Confirmed with the office and church management that the current on-site school, LIVE OAK ACADEMY, does not utilize this kitchen for any food preparation or service. Students will bring their own lunches.

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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: Marciano Hernandez
Facilities Manager

Signed On: September 09, 2026