

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 FA0203605 - ST FRANCIS HIGH SCHOOL - MODULAR		Site Address 1885 MIRAMONTE AV, MOUNTAIN VIEW, CA 94040		Inspection Date 09/02/2026	
Program PR0441685 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name SAINT FRANCIS HIGH SCHO		Inspection Time 13:05 - 13:50
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By WINSTON WINT	FSC Exempt		

Placard Color & Score
GREEN
100

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						
K06	Adequate handwash facilities supplied, accessible	X						S
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			
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 FA0203605 - ST FRANCIS HIGH SCHOOL - MODULAR		Site Address 1885 MIRAMONTE AV, MOUNTAIN VIEW, CA 94040		Inspection Date 09/02/2026	
Program PR0441685 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name SAINT FRANCIS HIGH SCHOOL		Inspection Time 13:05 - 13:50
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

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
water	3-com sink	120.00 Fahrenheit	
ambient	freezer	-1.00 Fahrenheit	
ambient	upright refrigerator	40.00 Fahrenheit	

Overall Comments:

Facility currently not in operation, no food storage 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 **9/16/2026**. 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: Winston Wint
Director of Hospitality
Signed On: September 02, 2026