

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 FA0202000 - RAYMOND FISHER JR HIGH SCHOOL		Site Address 19195 FISHER AV, LOS GATOS, CA 95032		Inspection Date 02/03/2025	
Program PR0300971 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name LOS GATOS UNION SCHOOL		Inspection Time 09:30 - 10:35
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By KERRY BILLNER	FSC Kerry Billner 02/21/2028		

Placard Color & Score GREEN 94

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						
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	X	
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Multiple open bags of food observed at the dry storage room.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

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: Crates used as shelving in storage areas and walk in cooler.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *REPEAT VIOLATION*

Routine inspection report from 03/01/2024 and 09/05/2024 indicated newly installed ventless dish machine without Plan Check approval. Per PIC, dish machine was installed on July 2023. Ventless dish machine (Hobart, model: AM16VLT-BASX; Serial 231250542) is currently being used as a high temperature dish machine.

[CA]: Any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit completed plans to DEH Plan Check and obtain approval prior to initiating change. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Follow-up By
03/03/2025

Plan Check General and Technical Questions:

email: dehplancheck@deh.sccgov.org

phone: (408) 918-3400 (ask for Plan Check Program)

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
high temp sanitizer	high temp dish machine	163.00 Fahrenheit	
ambient temp	hot box 3	137.00 Fahrenheit	
ambient temp	hot box 1	166.00 Fahrenheit	
ambient temp	walk in freezer	29.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink at cook line	107.00 Fahrenheit	
yogurt, tater tots	walk in cooler	39.00 Fahrenheit	39F - 41F
Quat sanitizer	3 comp sink	200.00 PPM	
cheese	walk in cooler reach in	41.00 Fahrenheit	
ambient temp	hot box 2	144.00 Fahrenheit	

Overall Comments:

Discussed ice bath with PIC.

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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 2/17/2025. 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



Received By: Kerry Billner
Director of Child Nutrition

Signed On: February 03, 2025