

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 FA0213012 - PROSPECT HIGH SCHOOL		Site Address 18900 PROSPECT RD, SARATOGA, CA 95070		Inspection Date 04/28/2026		Placard Color & Score GREEN 95		
Program PR0300953 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CAMPBELL UNION HIGH SCH		Inspection Time 12:20 - 13:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By HERBERT LOPEZ				FSC HERBERT LOPEZ 10/13/2030

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						
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						
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				
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		X
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

No major violations were observed during this inspection.

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 area, observed inadequate contact time using quaternary ammonium sanitizer during sanitizing step.

[CA] Ensure utensils and equipment are properly sanitized using quaternary ammonium sanitizer with contact time for at least 30 seconds.

At the sushi prep room, observed mold-like growth on the inner panel of the ice machine.

[CA] Ensure ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed loose door sweep installed for the back exit, and noticeable gaps between the bottom of the door sweep and the ground.

[CA] Ensure door sweeps are installed without gaps to prevent an entrance for vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ranch dressing	salad bar	41.00 Fahrenheit	
orange chicken	hot holding unit	142.00 Fahrenheit	
salsa	salad bar	41.00 Fahrenheit	
pulled pork	serving line (hot holding unit)	167.00 Fahrenheit	
cooked chicken	serving line (hot holding unit)	140.00 Fahrenheit	
shredded cheese	salad bar	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chicken salad	walk-in refrigerator	38.00 Fahrenheit	
yogurt parfait	display refrigerator	41.00 Fahrenheit	
cooked corn	serving line (hot holding unit)	170.00 Fahrenheit	
pepperoni pizza	serving line (heat lamps)	135.00 Fahrenheit	
chocolate milk	milk refrigerator (left)	41.00 Fahrenheit	
chow mein	serving line (hot holding unit)	140.00 Fahrenheit	
chocolate milk	milk refrigerator (right)	45.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
milk	milk refrigerator (left)	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	
cheese pizza	hot holding unit	136.00 Fahrenheit	
california rolls	display refrigerator	41.00 Fahrenheit	
chicken salad	display refrigerator	41.00 Fahrenheit	
liquid eggs	walk-in refrigerator	38.00 Fahrenheit	
hard boiled eggs	walk-in refrigerator	40.00 Fahrenheit	
refried beans	serving line (hot holding unit)	158.00 Fahrenheit	
milk	milk refrigerator (right)	45.00 Fahrenheit	
imitation crab salad	2 door reach in refrigerator	41.00 Fahrenheit	
cooked corn	hot holding unit	155.00 Fahrenheit	

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Overall Comments:

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 **5/12/2026**. 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: HERBERT LOPEZ
CAMPUS DINING LEAD

Signed On: April 28, 2026