

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 FA0212924 - REDWOOD MIDDLE SCHOOL		Site Address 13925 FRUITVALE AV, SARATOGA, CA 95070		Inspection Date 10/21/2025		Placard Color & Score GREEN 92		
Program PR0300527 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SARATOGA UNION SCHOOL		Inspection Time 11:40 - 12:40			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By VACHAN BOJA				FSC VACHAN BOJA 06/12/2028

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		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						S
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		
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 food service area, in the hot holding unit, measured pepperoni pizza at 124F. Per operator, pepperoni pizza received from vendor about 30 minutes prior.*

[CA] *Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods that cannot be maintained by temperature shall be maintained by time. Potentially hazardous foods maintained by time shall be time labeled when removed from temperature control and served within 4 hours or discard.*

[SA] *Operator to serve pizzas by end of lunch service at 12:40pm, within 4 hours from when received from vendor. Vendor to start time marking/time logging when pizzas are removed from temperature control to ensure completion of food service within 4 hours.*

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
hot water	handwash sink	100.00 Fahrenheit	
chocolate milk	milk refrigerator	33.00 Fahrenheit	
tinga (shredded chicken)	hot holding unit	140.00 Fahrenheit	
frozen chicken	2 door reach in freezer	5.00 Fahrenheit	
macaroni salad	walk-in refrigerator	36.00 Fahrenheit	
frozen meatballs	2 door reach in freezer	5.00 Fahrenheit	
milk	milk refrigerator	41.00 Fahrenheit	
cheese, veggie and pepperoni pizzas	service line	105.00 Fahrenheit	Removed from hot holding for service (diligent prep)
sliced cheese	3 door reach in refrigerator	41.00 Fahrenheit	
salsa	3 door reach in refrigerator	39.00 Fahrenheit	
enchiladas	hot holding unit	115.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
mexican crema	walk-in refrigerator	35.00 Fahrenheit	
frozen chicken	walk-in freezer	3.00 Fahrenheit	
chocolate milk	display refrigerator	45.00 Fahrenheit	
cheese	walk-in refrigerator	37.00 Fahrenheit	
milk	display refrigerator	43.00 Fahrenheit	
pepperoni pizza	hot holding unit	124.00 Fahrenheit	

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 **11/4/2025**. 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.

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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: VACHAN BOJA
DIRECTOR OF CHILD NUTRITION

Signed On: October 21, 2025