

**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**

|   |  |   |  |                                      |   |
|---|--|---|--|--------------------------------------|---|
| <b>Facility</b><br>FA0202176 - LEIGH HIGH SCHOOL                    |  | <b>Site Address</b><br>5210 LEIGH AV, LOS GATOS, CA 95124 |  | <b>Inspection Date</b><br>09/23/2025 |   |
| <b>Program</b><br>PR0300661 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23 |  |   | <b>Owner Name</b><br>CAMPBELL UNION HIGH SCH |                                      | <b>Inspection Time</b><br>10:15 - 11:30 |
| <b>Inspected By</b><br>ALELI CRUTCHFIELD                            | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>VIDHYA SELVAN                        | <b>FSC</b> Vidhya Silvan<br>11/26/2028       |                                      |   |

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| <b>Placard Color &amp; Score</b><br><b>GREEN</b><br><b>100</b> |
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| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     |     |
| 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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| <b>Program</b><br>PR0300661 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23 | <b>Owner Name</b><br>CAMPBELL UNION HIGH SCHOOL DIST      | <b>Inspection Time</b><br>10:15 - 11:30 |
| <b>K48</b> Plan review  |   |   |
| <b>K49</b> Permits available  |   |   |
| <b>K58</b> 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 |
|------------------------|------------------------|-------------------|----------|
| sliced tomatoes        | buffet line            | 45.00 Fahrenheit  |          |
| ambient                | milk unit              | 34.00 Fahrenheit  |          |
| water                  | 3 comp sink            | 120.00 Fahrenheit |          |
| sink and sanitizer     | 3 comp sink basin      | 272.00 PPM        |          |
| chicken raw            | walk in                | 34.00 Fahrenheit  |          |
| chocolate milk         | milk unit              | 39.00 Fahrenheit  |          |
| yogurt                 | grab and go unit       | 38.00 Fahrenheit  |          |
| ambient                | walk in                | 38.00 Fahrenheit  |          |
| turkey sandwich        | upright unit           | 40.00 Fahrenheit  |          |
| chicken diced- salad   | walk in                | 38.00 Fahrenheit  |          |
| shredded cheese        | buffet line            | 38.00 Fahrenheit  |          |
| chicken skewers        | oven                   | 187.00 Fahrenheit |          |
| water                  | hand sinks- all        | 100.00 Fahrenheit |          |
| ambient                | upright unit #1        | 37.00 Fahrenheit  |          |
| dish plate thermometer | high temp dish machine | 161.00 Fahrenheit |          |
| orange chicken         | warming unit           | 138.00 Fahrenheit |          |

### Overall Comments:

***Breakfast service begins at***

***Lunch service begins at 12:15p***

***All leftover food is discarded.***

***Reviewed digital temperature logs (food/sanitizer).***

***Note: Vacuum packaging machine noted on site. Per manager, unit has not been used at all. Observed no products are in reduced oxygen packaging during inspection.***

***In the future if unit is used, written procedures or a HACCP plan will be required prior to use.***

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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 **10/7/2025**. 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



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**Received By:** Vidhya Selvan  
Manager

**Signed On:** September 23, 2025