

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 FA0258206 - ANN SOBRATO HIGH SCHOOL -KITCHEN		Site Address 401 BURNETT AV, MORGAN HILL, CA 95037		Inspection Date 01/28/2026		Placard Color & Score GREEN 87		
Program PR0378043 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name MORGAN HILL UNIFIED SCH		Inspection Time 12:30 - 13:45			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By BRIANA				FSC Geneva Vallez 08/04/2030

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						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			N
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		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		

OFFICIAL INSPECTION REPORT

Facility FA0258206 - ANN SOBRATO HIGH SCHOOL -KITCHEN		Site Address 401 BURNETT AV, MORGAN HILL, CA 95037	Inspection Date 01/28/2026
Program PR0378043 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22		Owner Name MORGAN HILL UNIFIED SCHOOL DIST	Inspection Time 12:30 - 13:45
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: Observed potentially hazardous food that

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed dried rodent droppings. [CA] Eliminate vermin from facility; use professional/licensed pest control and keep reports on site. Thoroughly clean and sanitize areas where dried droppings were found and set up monitoring traps.

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: Pieces of rubber gasket are missing on the door of the warmer. [CA] Replace gasket.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
milk	reach-in	40.00 Fahrenheit	
macaroni	warmer	122.00 Fahrenheit	
yogurt parfait	reach-in	39.00 Fahrenheit	
cheese	walk-in cooler	39.00 Fahrenheit	
chicken	walk-in cooler	38.00 Fahrenheit	
milk	cooler	35.00 Fahrenheit	
pizza	hot hold	141.00 Fahrenheit	
hot water	warewash machine	166.00 Fahrenheit	
hot water	2 comp sink	120.00 Fahrenheit	
hardboiled eggs	walk-in cooler	41.00 Fahrenheit	
macaroni and chicken	hot hold	110.00 Fahrenheit	
macaroni and cheese	food prep surface	120.00 Fahrenheit	PIC stated that the macaroni on the food prep surface is just left over and will be discarded

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 **2/11/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0258206 - ANN SOBRATO HIGH SCHOOL -KITCHEN	Site Address 401 BURNETT AV, MORGAN HILL, CA 95037	Inspection Date 01/28/2026
Program PR0378043 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name MORGAN HILL UNIFIED SCHOOL DIST	Inspection Time 12:30 - 13:45

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

M. Vallez

Received By: Geneva Vallez
STudent Nutrition
Signed On: January 28, 2026