

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 FA0259150 - LATINO COLLEGE PREPARATORY ACADEMY /		Site Address 14271 STORY RD, SAN JOSE, CA 95127		Inspection Date 02/26/2026		Placard Color & Score GREEN 96		
Program PR0379682 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name THE FOUNDATION FOR HISF		Inspection Time 11:25 - 12:10			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By FRONT DESK				FSC Cynthia Torres 10/11/2030

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	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		N
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		X
K40	Wiping cloths: properly used, stored		X
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

No major violations were observed during this inspection.

Minor Violations

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.

[CA] Provide an approved prob type thermometer and use it with regular calibration and sanitization.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the drainboards and on the wash sink.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Beef taco	Upright oven	145.00 Fahrenheit	
Hot water	Three compartment sink	121.00 Fahrenheit	
Grilled cheese	Upright oven	156.00 Fahrenheit	
Milk	Walk-in cooler	34.00 Fahrenheit	
Cheese tamales	Upright oven	154.00 Fahrenheit	
Salad	Walk-in cooler	36.00 Fahrenheit	

Overall Comments:

Note: 1. Food safety manager certificate: Cynthia Torres - 10/11/2030

2. The kitchen is shared with Voice Collage-Bound Language Academy at Mt Pleasant. Employees of the school cafeteria also provide lunch to students of Roberto Cruz Leadership Academy which shares campus as well.

3. The school receives prepackaged food from Revolution Foods located at 2400 Grant Avenue, San Lorenzo, CA 94580, reheat, and serve. All left-overs are discarded after end of service.

4. The school does not have a designated preparation sink to wash fruits and vegetables. The directly connected three compartment warewash sink is used to wash fruits and produce. Please colanders to wash produce and fruits to prevent contamination from a possible backup of sewage.

5. According to the USDA guideline, schools serving lunch through the School Lunch program must have a written HACCP plan in place. Please keep a copy in the cafeteria.

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 **3/12/2026**. 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.

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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: Edgar Gudiel
Director of Facilities
Signed On: February 26, 2026