

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 FA0240306 - LAWSON MIDDLE SCHOOL		Site Address 10401 VISTA DR, CUPERTINO, CA 95014		Inspection Date 09/03/2026		Placard Color & Score GREEN 93		
Program PR0340374 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CUPERTINO UNION SCHOOL		Inspection Time 10:00 - 11:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SHARON SETHI				FSC Sharon Sethi 5/05/2030

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						S
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		X
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Dead cockroach in sticky trap by back door, away from food.

[CA]: Remove sticky trap with dead cockroach, and place new trap. Continue to monitor for vermin activity.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: 1. Food at service line observed to be provided without sneeze guard. Some food items are not prepackaged.

[CA] Provide sneeze guards to prevent contamination.

2. Whole fruit with eatable peel observed to be offered without serving utensils.

[CA]: Provide serving utensils such as tongs or waxed paper, or whole fruit can be served by food service worker.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Hot plate observed making teriyaki sauce outside of proper ventilation.

[CA]: Place hot plate underneath proper ventilation system to prevent grease build-up.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Carton Pasturized eggs	refrigerator	40.00 Fahrenheit	
Milk	Large service line grab n go cooler	41.00 Fahrenheit	
Tomato Sauce	walk in cooler	70.00 Fahrenheit	
Ham	walk in cooler	41.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 Fahrenheit	
Milk	Small service line grab n go cooler	41.00 Fahrenheit	
Reheated beef patties	Out of oven	136.00 Fahrenheit	Per employee patties were pulled from oven about 3-4 minute prior
Warm water	Handwash sink	100.00 Fahrenheit	
Assembled hamburger	Upright warmer	107.00 Fahrenheit	Per operator hamburgers were pulled from oven at 10:00AM and will be held until 1:15PM and then discarded at the end of lunch service.
Hot water	3-comp sink	120.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Diced chicken	walk in cooler	39.00 Fahrenheit	

Overall Comments:

NOTE: Joint inspection and report written with Ivan Alejo.

Report unable to print. Report will be emailed to operator.

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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 **9/17/2026**. 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: Sharon Sethi
Supervisor

Signed On: September 03, 2026