

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 FA0276788 - NAVIGATOR SCHOOLS		Site Address 277 IOOF AV, GILROY, CA 95020		Inspection Date 03/12/2025		Placard Color & Score GREEN 100				
Program PR0418210 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name NAVIGATOR SCHOOLS		Inspection Time 12:00 - 12:45					
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By MARIANA ESPARZA				FSC Mariana Esparza 2/5/26		
RISK FACTORS AND INTERVENTIONS				IN	OUT Major Minor		COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification	X								S
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								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								S
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

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
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Hot water	Prep sink	120.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Milk	Grab and go refrigeration	38.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Cheese	Reach in	39.00 Fahrenheit	
Veggies	Reach in #3	39.00 Fahrenheit	
Hummus	Reach in #2	39.00 Fahrenheit	
Egg/potatos	Reach in	38.00 Fahrenheit	
Cheese	Reach in #2	39.00 Fahrenheit	
Pasta	Hot holding (Hot box)	148.00 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 **3/26/2025**. 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.

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: Mariana Esparza
Manager
Signed On: March 12, 2025