

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 09/18/2025	
Program PR0379682 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name THE FOUNDATION FOR HISF		Inspection Time 11:00 - 11:45
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION	Consent By ETHAN	FSC Noah Ayora 8/1/2030		

Placard Color & Score

GREEN
94

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						
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		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					X	
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						
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		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.*

[CA] *Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.*

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.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *48 HOUR NOTICE--*

Our records indicate this facility has a delinquent account and is operating without a valid Santa Clara County Department of Environmental Health permit. The facility has an outstanding account balance in the amount of \$1,123.75

Payment must be made within 48 hours (2 business days) to the Santa Clara County DEH online at our website which is <https://paydirect.link2gov.com/SantaClaraCountyDEH/ItemSearch> using an account ID number AR1332777. You may also drop a business check or a crusher's check at our office address written on the top right corner.

A re-inspection will not be conducted if your account is paid in full by 9/23/2025. The facility shall remain open, and a new valid permit will be mailed after payment has been received.

If your account has not been paid in full by the Comply By date, a re-inspection will be carried out, and the facility owner may be billed at the current hourly rate per County Ordinance Code B11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	Milk cooler	38.00 Fahrenheit	
Egg and sausage sandwich	Oven	145.00 Fahrenheit	
Milk	Walk-in cooler	38.00 Fahrenheit	
Mashed potato and nuggets	Oven	138.00 Fahrenheit	Reheating
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Note: 1. Food safety manager certificate: Noah Ayora - 8/1/2030

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,

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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 **10/2/2025**. 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: Noah Ayora
Community Outreach Coordinator
Signed On: September 18, 2025