

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 FA0213031 - SARATOGA HIGH SCHOOL		Site Address 20300 HERRIMAN AV, SARATOGA, CA 95070		Inspection Date 09/25/2025		Placard Color & Score GREEN 94		
Program PR0300558 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name LOS GATOS-SARATOGA JOINT		Inspection Time 11:40 - 12:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ORFA ESCALANTE				FSC Orfa Escalante 02/22/2026

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	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						
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Grab n go cooler on the most left line observed to have been left cracked open and measured to have:

-Milk at 45F

-Salad w/ sliced eggs at 49F

-Ambient temperature at 53F

[CA] Maintain temperature of PHF at 41F and below for cold holding. Ensure cooler is kept closed.

[COS] Cooler was closed and shall be monitored. Per employee she had just stocked cooler in the last 30 minutes.

Per operator, if unit is still out of temperature at the end of all lunch periods (within 4 hours of stocking) facility shall discard food.

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

Inspector Observations: Ants observed to be on shelf next to handwash sink in kitchen prep area where gloves and paper towels are stored.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Milk	Right most grab n go service cooler	42.00 Fahrenheit	
Milk	Middle left grab n go cooler	41.00 Fahrenheit	
Marinara sauce	Countertop	138.00 Fahrenheit	Per employee left over from pasta today and just finished prepping pasta about 30 minutes prior. Employee added ice wand to rapidly cool down.
Alfredo sauce	Countertop	149.00 Fahrenheit	Per employee left over from pasta today and just finished prepping pasta about 30 minutes prior. Employee added ice wand to rapidly cool down.
Raw chicken	Walk in cooler	41.00 Fahrenheit	
Cooked pork	Walk in cooler	41.00 Fahrenheit	
Salad w/egg	Left most grab n go service cooler	49.00 Fahrenheit	
Cooked eggs	Walk in cooler	51.00 Fahrenheit	Per employee from breakfast service today and made about 9AM (3 hours prior)
Chicken wrap	Right most grab n go service cooler	41.00 Fahrenheit	
French fries	Upright warmer in back kitchen	159.00 Fahrenheit	
Chicken wrap	Middle right grab n go cooler	43.00 Fahrenheit	Per employee just stocked within last 30 minutes
Milk	Middle right grab n go cooler	41.00 Fahrenheit	
Milk	Left most grab n go service cooler	45.00 Fahrenheit	
Salad w/egg	Middle left grab n go cooler	42.00 Fahrenheit	
Pasta	Upright warmer in back service area	151.00 Fahrenheit	
Burger patties	Upright warmer in back kitchen	143.00 Fahrenheit	
shredded cheese	Walk in cooler	41.00 Fahrenheit	

Overall Comments:

REMINDER: FSC observed to be expiring next February. Ensure to renew FSC.

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 **10/9/2025**. 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: Orfa Escalante
Lead
Signed On: September 25, 2025