

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 FA0212852 - LAURELWOOD SCHOOL		Site Address 955 TEAL DR, SANTA CLARA, CA 95051		Inspection Date 09/15/2026		Placard Color & Score GREEN 98		
Program PR0303473 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SANTA CLARA UNIFIED SCH		Inspection Time 11:20 - 13:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LESLIE ADLER				FSC Sukjorn Rakkhana 02/05/2031

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						
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	X	
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Facility is currently storing and distributing food at new campus site at 1467 Teal Dr. New campus is currently under plan check process(SR0876188) and has not been finalised. Plans had been approved and is waiting for final inspection. Per principal Fuller, they hope to finish and open kitchen by mid October.

Follow-up By 09/18/2026

[CA] School will temporary submit SOPs regarding transport, holding, and distribution of food at new campus by 09/18/2026. After file review, school may be approved for temporary use of new campus for distributions until facility is final.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Corn dog	Dunford way Upright warmer	148.00 Fahrenheit	
Hot water	Teal dr 3-comp sink	120.00 Fahrenheit	
Warm water	Dunfordway Handwash sink	100.00 Fahrenheit	
Ambient temperature	Dunford way Upright warmer	174.00 Fahrenheit	
Ambient temperature	Teal dr upright cooler	35.00 Fahrenheit	
Shredded cheese	Teal dr upright cooler	38.00 Fahrenheit	
Apple juice	Dunford way chest cooler 3	41.00 Fahrenheit	
Milk	Dunford way chest cooler 2	43.00 Fahrenheit	
Cream cheese	Dunford way reach in upright cooler	41.00 Fahrenheit	
handwash sink	Teal dr handwash sink	100.00 Fahrenheit	
Milk	Dunford way chest cooler 1	43.00 Fahrenheit	
quat ammonia	Teal dr 3-comp sink	200.00 Fahrenheit	

Overall Comments:

NOTE: Upon initial inspection 955 Teal Dr. campus observed to be empty. Website stated Laurelwood school is now at 1467 Teal Dr. School had submitted for new site under SR0876188.

Per principal, all food is prepped at 955 Teal Dr. kitchen and then transported to 1467 Teal Dr campus for distribution. Upon inspection at 1095 Dunford Way, facility has access to handwash sink and some coolers for storage. Per employee hot box is moved between sites to transport hot food to 1467 Teal Dr around 10:20AM and all hot foods and items placed out for grab n go line is discarded at the end of service (last lunch service observed to end at 12:50PM according to posted bell schedule.

This routine inspection includes both the kitchen at 955 Teal Dr. and 1467 Teal Dr.

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 **9/29/2026**. 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: Paul Fuller
Principal

Signed On: September 15, 2026