

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 FA0200063 - CAPRI SCHOOL		Site Address 850 CHAPMAN DR, CAMPBELL, CA 95008		Inspection Date 02/06/2026		Placard Color & Score GREEN 92		
Program PR0300252 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CAMPBELL UNION SCHOOL		Inspection Time 09:30 - 10:35			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JULIE				FSC Julianna Tyson 06/12/2028

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			N
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						N
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Above the oven, beef and rice bowl measured at 52F for approximately 15 minutes prior to measurement per PIC.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above at all times.

[SA]: Beef and rice bowls placed into the oven to be reheated to at least 165F and then hot held at 135F in hot holding units.

discontinue storing Potentially Hazardous Food without temperature control.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
grilled cheese	2 door reach in 1	40.00 Fahrenheit	
beef and rice bowl	oven	165.00 Fahrenheit	final reheating temp for hot holding
water	hand sink	100.00 Fahrenheit	
empanada	chest hot holding	150.00 Fahrenheit	
yogurt	2 door reach in 1	40.00 Fahrenheit	
milk	chest cooler 1	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
milk	chest cooler 2	40.00 Fahrenheit	
beef burger	hot box	168.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
ambient temp	2 door reach in 2	45.00 Fahrenheit	no PHFs

Overall Comments:

Discussed ensuring that Potentially Hazardous Food that have been cooked and cooled are reheated to at least 165F for 15 seconds prior to placing in hot holding units to be hot held at 135F and above.

Lunch period: 11:15 am - 12:15 pm

Food is obtained from Central Kitchen (FA0253506)

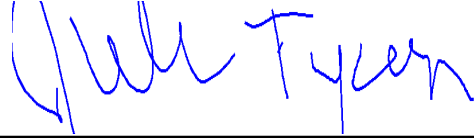
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/20/2026**. 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: Julianna Tyson
Child Nutrition Service

Signed On: February 06, 2026