

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 FA0200962 - MONTA VISTA HIGH SCHOOL		Site Address 21840 MC CLELLAN RD, CUPERTINO, CA 95014		Inspection Date 08/27/2025	
Program PR0300744 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name FREMONT UNION HIGH SCH		Inspection Time 12:05 - 13:20
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By EDGAR RODRIGUEZ	FSC EDGAR RODRIGUEZ 02/28/2029		

Placard Color & Score

GREEN
92

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						S
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						
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: [REPEAT VIOLATION] In the kitchen area, on the counter-top, measured various pizzas between 119F and 122F. In the upright hot holding unit, measured various pizzas at 125F. Per operator, pizza was delivered at 10:50am and served at 12:50pm for lunch service. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods that cannot be maintained by temperature control shall be time labeled/time logged when removed from temperature control, and served within 4 hours or discard. [SA] Operator served pizzas by 1:15pm, within 4 hours from when delivered to the facility. Operator to contact pizza facility operator that prepares pizzas that are delivered to school, and to ensure pizzas are time and temperature logged when prepared at the facility. Discussed with operator that pizza facility shall not start preparation of pizzas unless they are able to meet the 4 hour limitations under TPHC requirements.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
yogurt	walk-in refrigerator	40.00 Fahrenheit	
pasta with tomato sauce	hot holding unit	135.00 Fahrenheit	
cooked egg	2 door reach in freezer	26.00 Fahrenheit	
hot water	warewash machine	165.10 Fahrenheit	
black beans	salad bar	60.00 Fahrenheit	Salad bar setup at 11:30am and beans are from a canned shelf-stable product to be served within 4 hours by end of lunch service at 1:30pm.
milk	3 door reach in refrigerator	45.00 Fahrenheit	
chicken tenders	2 door reach in freezer	16.00 Fahrenheit	
various pizzas	upright hot holding unit	125.00 Fahrenheit	
pizza	counter-top	122.00 Fahrenheit	Measured between 119 and 122F.
shredded cheese	walk-in refrigerator	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sliced cheese	walk-in refrigerator	38.00 Fahrenheit	
southwest salad with chicken	3 door reach in refrigerator	41.00 Fahrenheit	
corn	salad bar	58.00 Fahrenheit	Salad bar setup at 11:30am and corn is from a canned shelf-stable product to be served within 4 hours by end of lunch service at 1:30pm.
hot water	3 compartment sink	120.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
chocolate milk	3 door reach in refrigerator	45.00 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 **9/10/2025**. 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.

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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: EDGAR RODRIGUEZ
MANAGER

Signed On: August 27, 2025