

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 FA0203032 - LIVE OAK HIGH SCHOOL		Site Address 1505 E MAIN AV, MORGAN HILL, CA 95037		Inspection Date 10/16/2026		Placard Color & Score GREEN 87		
Program PR0305226 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name MORGAN HILL UNIFIED SCH		Inspection Time 11:00 - 13:15			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By MARIA GONZALEZ				FSC Maria Gonzalez 08/02/2029

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		X			
K06	Adequate handwash facilities supplied, accessible							
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		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1. No paper towels at hand wash station.

[CA] Single-use paper towels shall be provided inside of dispenser at all times

[COS] PIC refilled dispenser with paper towels.

Minor Violations

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

Inspector Observations: 1. Found 2 dead cockroaches, one in each each dry storage rooms

2. Heavy accumulation of cobwebs underneath counters and storage racks throughout facility

[CA] Clean and sanitize area of dead cockroaches and cobwebs.

Recommend working with pest control company. Recommend setting pest control traps for motoring.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Sanitizer bucket using quat solution measured 100ppm

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] PIC replaced quat sanitizing solution with accurate concentration of 200ppm.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
pre cooked chicken	ambient	135.00 Fahrenheit	active plating to warmer
pepperoni pizza cooked	oven	200.00 Fahrenheit	
ambient	walk in freezer	9.00 Fahrenheit	
ranch	walk in cooler	37.00 Fahrenheit	
hot water	hand wash	100.00 Fahrenheit	
tomatoe sauce	walk in cooler	37.00 Fahrenheit	
ham	walk in freezer	10.00 Fahrenheit	
shredded mozzarella cheese	walk in cooler	37.00 Fahrenheit	
cooked pizza	warmer	137.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
sanitizer: quat	wipe bucket	100.00 PPM	
santizter: quat	3-comp sink	200.00 PPM	
hot water	dish washer	177.00 PPM	
cole slaw sauce	walk in cooler	39.00 Fahrenheit	
teriaki bowl	warmer	136.00 Fahrenheit	
pastrami	walk in freezer	8.00 Fahrenheit	

Overall Comments:

Joint inspection with Belin Zepeda. Report written by Belin Zepeda.

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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 **10/30/2026**. 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.

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: Maria Gonzalez
manager
Signed On: October 16, 2026