

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 FA0255573 - FAIRWOOD ELEMENTARY SCHOOL		Site Address 1110 FAIRWOOD AV, SUNNYVALE, CA 94089		Inspection Date 01/26/2026	
Program PR0373258 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SUNNYVALE SCHOOL DISTR		Inspection Time 11:15 - 12:15
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By ARACELI MADRIGAL	FSC Lorena Ibarra 10/17/2029		

Placard Color & Score

GREEN
95

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
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									S
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									X	
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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Handwash sink by upright dishwasher measured to have warm water at 67F. Other handwash sink available by 3 comp sink[CA] Provide warm water at 100F -108F or hot water with cold water mixing valve at all handwash sink.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Sanitizer dispenser observed to be broken. Per operator they are currently manually adding sanitizer to wiping cloth buckets and for dishwashing at 3-comp sink. [CA] Repair dispenser and maintain in operational condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Nacho cheese (Single serving)	Reach in warmer	127.00 Fahrenheit	Per operator nacho cheese was reheated on stove and is kept in large chaffing dish until scooped into single serving containers about 30 minutes prior (11:00AM) and will be discarded at the end of lunch service at 12:30PM.
Yogurt	Right horizontal chest cooler	36.00 Fahrenheit	
Burrito	Reach in warmer	149.00 Fahrenheit	
Nacho Cheese (large chaffing dish)	Reach in warmer	139.00 Fahrenheit	
Beans	Reach in warmer	138.00 Fahrenheit	
Sandwich	2 door upright cooler	40.00 Fahrenheit	
Quat amomnia	3-comp sink	200.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Sliced cheese	2 door upright cooler	40.00 Fahrenheit	
Milk	Left horizontal chest cooler	43.00 Fahrenheit	Cooler only stored prepackaged sealed milk
Warm water	Handwash sink by Dishwasher	67.00 Fahrenheit	
Warm water	Handwash sink by 3-comp	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

NOTE: Facility has sharing table. Per operator all open items and hot/cold foods are discarded at the end of each lunch/break period and only prepackaged shelf stable snacks/fruit are kept and discarded at the end of the day.

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 2/9/2026. 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

Araceli M.

Received By: Araceli Madrigal
PIC

Signed On: January 26, 2026