

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 FA0200478 - SCHOOL CATERERS @ CANYON HEIGHTS AC		Site Address 775 WALDO RD, CAMPBELL, CA 95008		Inspection Date 03/13/2026		Placard Color & Score YELLOW 84		
Program PR0301336 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name WEERASINGHE, VAJIRA		Inspection Time 10:00 - 11:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By DON				FSC Vajira Veerasinghe 01/29/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records		X		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						S
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Facility uses Time As Public Health (TPHC) procedures for all food items but curry with rice (measured at 104F within hot box) was not time marked. Curry with rice cooked approximately 40 minutes prior to measurement per PIC.

[CA]: Properly implement time as a public health control by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit.

[COS]: Curry with rice was time marked to be discarded on the 4th hour it was removed from temperature control.

Follow-up By
03/16/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Within the the storage room, multiple rodent droppings observed:

-on floors underneath the storage racks

-on containers of canned food and pre-packaged food items.

Follow-up By
03/16/2026

Within the storage room, 1 dead cockroach observed:

on the floor on the right side of storage room

Per PIC, pest control service is conducted through the school. No pest control report provided on site.

Storage room is separated from the kitchen area with a door. No entry points observed between storage room and kitchen area. No other vermin activity observed in the kitchen area.

No adulteration of food observed at the time. All opened bags of food are stored within food grade containers.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Calvin H.

4. Notification: The person in charge during inspection, Don, has been informed that the storage room must close immediately and shall not be used.

[CA]: The premises of each food facility must be maintained free of vermin.

[SA]: The facility is required to cease use of storage room immediately and it must remain closed until all corrective actions on the provided checklist are completed and approval from this department has been obtained. All food and food contact surfaces that are affected by the vermin activity within the storage room shall be cleaned and sanitized immediately and relocated to the kitchen.

Requirements Prior Follow Up:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
milk	3 door reach in	40.00 Fahrenheit	
water	womens restroom hand sink	100.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
pasta	under counter cooler	41.00 Fahrenheit	cooled from yesterday
milk	under counter cooler	41.00 Fahrenheit	
corn	3 door reachin	41.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 03/16/2026 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

Facility is to immediately cease and desist use of storage room.

Storage room shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.
- Eradicate all live and dead rodents and insects from the facility.
- Clean and sanitize the affected area(s), pre-packaged food such as canned food, and equipment.
- Dispose of all food items that have been adulterated/contaminated.
- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
- Eliminate food and water sources inside and outside the facility.
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal)

Contact Specialist via email at Princess.Lagana@deh.sccgov.org or call Specialist at 408-918-3402. Main Office line: 408-918-3400

Lunch period: 11:45 am - 12:30 pm

Temperature logs and TPHC logs observed. TPHC time marking for Pizza observed today as well.

All leftover food are discarded by 1 pm.

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 **3/27/2026**. 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: Don Mangala
Manager

Signed On: March 13, 2026