

# 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

|                                                                     |                                              |                                                              |                                               |                                      |                                         |
|---------------------------------------------------------------------|----------------------------------------------|--------------------------------------------------------------|-----------------------------------------------|--------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0213031 - SARATOGA HIGH SCHOOL                 |                                              | <b>Site Address</b><br>20300 HERRIMAN AV, SARATOGA, CA 95070 |                                               | <b>Inspection Date</b><br>02/25/2026 |                                         |
| <b>Program</b><br>PR0300558 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23 |                                              |                                                              | <b>Owner Name</b><br>LOS GATOS-SARATOGA JOINT |                                      | <b>Inspection Time</b><br>10:55 - 12:15 |
| <b>Inspected By</b><br>FRANK LEONG                                  | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>ORFA ESCALANTE                          | <b>FSC</b> JOE HERNANDEZ<br>06/02/2030        |                                      |                                         |

Placard Color & Score

**GREEN**  
**93**

| 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  |       |       |        |     |     | S   |
| 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                                    |  |  |  |  | X   |     |
| K31                   | Consumer self service does prevent contamination                                    |  |  |  |  |     |     |
| K32                   | Food properly labeled and honestly presented                                        |  |  |  |  |     |     |
| K33                   | Nonfood contact surfaces clean                                                      |  |  |  |  | X   |     |
| 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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| Program<br>PR0300558 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23 | Owner Name<br>LOS GATOS-SARATOGA JOINT UNION          | Inspection Time<br>10:55 - 12:15 |
| 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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: On the counter-top, measured prepackaged string cheese and cheese sticks at 49F.**

**[CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.**

**[SA] Operator placed string cheese and cheese sticks in an ice bath to facilitate proper holding temperatures.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Observed an open bag of oats stored on shelving in the dry storage room.**

**[CA] Ensure all open bags of dry food are transferred to food grade containers and covered with a fitted lid.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: In the kitchen area, by the mixer, observed cobwebs and debris nearby on window sills and walls.**

**[CA] Ensure all non-food contact surfaces are frequently cleaned and maintained.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

| Item                            | Location                                | Measurement       | Comments                                       |
|---------------------------------|-----------------------------------------|-------------------|------------------------------------------------|
| pulled pork                     | hot holding unit/heat lamps             | 145.00 Fahrenheit |                                                |
| yogurt parfait                  | 2 door reach in refrigerator            | 41.00 Fahrenheit  |                                                |
| milk                            | walk-in refrigerator                    | 35.00 Fahrenheit  |                                                |
| grilled cheese with tomato soup | hot holding unit/heat lamps             | 138.00 Fahrenheit |                                                |
| chicken wrap                    | 2 door reach in refrigerator            | 18.00 Fahrenheit  |                                                |
| grilled cheese with tomato soup | hot holding unit                        | 135.00 Fahrenheit |                                                |
| hot water                       | 3 compartment sink                      | 120.00 Fahrenheit |                                                |
| hot water                       | handwash sink                           | 100.00 Fahrenheit |                                                |
| yogurt                          | walk-in freezer                         | 4.00 Fahrenheit   |                                                |
| raw shelled eggs                | walk-in refrigerator                    | 41.00 Fahrenheit  |                                                |
| milk                            | reach in refrigerator<br>(self-service) | 39.00 Fahrenheit  |                                                |
| chlorine sanitizer              | warewash machine                        | 50.00 PPM         |                                                |
| chicken salad                   | walk-in refrigerator                    | 38.00 Fahrenheit  |                                                |
| yogurt parfait                  | reach in refrigerator<br>(self-service) | 38.00 Fahrenheit  |                                                |
| pulled pork sandwich            | hot holding unit/heat lamps             | 98.00 Fahrenheit  | Prepared an hour prior and stored for service. |
| frozen chicken                  | walk-in freezer                         | 3.00 Fahrenheit   |                                                |
| grilled cheese with tomato soup | hot holding unit/heat lamps             | 120.00 Fahrenheit | Prepared an hour prior and stored for service. |

### Overall Comments:

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|                                                              |                                                       |                                  |
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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 **3/11/2026**. 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: ORFA ESCALANTE  
KITCHEN LEAD  
Signed On: February 25, 2026