

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 FA0250810 - SHERMAN OAKS		Site Address 1800 SHERMAN OAKS, SAN JOSE, CA 95128		Inspection Date 04/20/2026	
Program PR0364036 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name CAMPBELL UNION SCHOOL		Inspection Time 11:05 - 12:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By MONIQUE (PIC) & BEN (PHONE-DIRECTOR)		FSC Monique Padilla 6/16/27	

Placard Color & Score
GREEN
94

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						
K06	Adequate handwash facilities supplied, accessible	X						S
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						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							
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

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: Measured warm water topping off at 95.1F in employee restroom hand wash station and go down all the way to 64F. Note: Hot water is provided at 3-compartment sink in kitchen area. Restroom hand wash station is connected to a different water heater. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F -108F. [SA] Operator directed to wash hands upon entering kitchen.

Follow-up By
04/22/2026

****Facility is hereby given a 48 hour notice to provide warm water to be between 100F - 108F at employees restroom hand wash sink.****

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

Inspector Observations: Found 2 fruit flies near 3-compartment sink/oven area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
milk	chest reach in	39.00 Fahrenheit	
fruits	3 door upright	40.00 Fahrenheit	
quat	warewash	200.00 PPM	
pretzels	2 door warmer	106.00 Fahrenheit	process of reheating
water	handsink (RR)	95.10 Fahrenheit	warm water topped out at 95.1F and went all the way down to 64F.
warm water	handsink (prep)	100.00 Fahrenheit	
fruits	2 door upright	40.00 Fahrenheit	
cheese sticks	2 door warmer	158.00 Fahrenheit	
chicken nuggets	2 door upright freezer	-0.60 Fahrenheit	

Overall Comments:

Breakfast service from 9:50am - 10:20am; lunch service from 11:50am - 12:30pm

- Remaining hot PHFs are discarded at end of each service.

- Facility receives food from Campbell School District (Central Kitchen).

Kitchen in multipurpose room.

Facility is hereby given a 48 hour notice to repair warm water at hand wash sink at employees restroom.

A follow up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.

Note: Observed front office with Ipad check in system where driver license is required. Per staff, Campbell Union School District Ipad check in system was set up approximately 2 weeks prior. Inspector was able to sign in via visitors log sign in sheet and obtained access to premise via outside of school facility through multi-purpose room where kitchen is located and entered with

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the assistance of person in charge of kitchen area. Santa Clara County Health Department supervisor will be notified of these new changes pending any future concerns.

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 **5/4/2026**. 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: Monique Padilla
Child Nutritionist

Signed On: April 20, 2026