

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 FA0202176 - LEIGH HIGH SCHOOL		Site Address 5210 LEIGH AV, LOS GATOS, CA 95124		Inspection Date 10/13/2026		Placard Color & Score GREEN 91		
Program PR0300661 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CAMPBELL UNION HIGH SCH		Inspection Time 12:05 - 14:50			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By JENIFER WEBSTER				FSC Vidhya Selvan 11/26/2028

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						
K07	Proper hot and cold holding temperatures	X						S
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				N
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	X	
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	X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Sanitizer solution using lactic acid in 3-compartment measured 452ppm. Not active ware washing at 3-compartment at the time of observation.

[CA] When using manual sanitation, it shall done by contacting a lactic acid solution range of 704-1875 ppm or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Whole raw apples that were ready to eat at self service line not individually wrapped or did not have serving utensils.

[CA] Self service ready to eat food edible peel shall be individually wrapped, provided service utensils such as tongs, or passed out with sanitary glove to prevent contamination.

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

Inspector Observations: Sanitizer solution of lactic acid in buckets used for wiping surfaces measured 452 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium, 704-1875 ppm - lactic acid).

[COS] PIC changed buckets of lactic sanitizer with accurate concentration range of 704 ppm.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Garbage bin lids left open in dumpsters area.

[CA] Garbage bin lids shall be covered at all times when not in use.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
orange chicken	Hot holding service line	136.00 Fahrenheit	
cheddar shredded cheese	walk in cooler	43.00 Fahrenheit	just received from delivery truck less than 45 mins ago
chicken sandwich	1-door standing warmer	150.00 Fahrenheit	
ambient	2- door standing cooler	33.00 Fahrenheit	
milk	walk in cooler	39.00 Fahrenheit	IR
tempertaure	high temp dish washer	160.00 Fahrenheit	
sanitizer: lactic acid	bucket	452.00 PPM	
beans	Hot holding service line	165.00 Fahrenheit	
sanitizer: lactic acid	3-compartemt sink	452.00 PPM	
milk cooler	ambient	47.00 Fahrenheit	measured after self service lunch hour was over. Unit left open for student self service lunch hour. Remeasured until unit reach 41F
hot water	handwash station	100.00 Fahrenheit	
cut cantelope	Cold holding service line	43.00 Fahrenheit	
raw chicken	walk in cooler	39.00 Fahrenheit	
hot water	restroom	100.00 Fahrenheit	
ambient	2-door standing warmer	145.00 Fahrenheit	
chicken thighs cooked	Hot holding service line	170.00 Fahrenheit	
shredded chicken cooked	Hot holding service line	145.00 Fahrenheit	
hot water	3-compartment sink	120.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	

Overall Comments:

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

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 **10/27/2026**. 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: jennifer perez
shift lead
Signed On: October 13, 2026