

# 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> FA0200410 - WESTMONT HIGH SCHOOL		<b>Site Address</b> 4805 WESTMONT AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 09/11/2024		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">90</div>		
<b>Program</b> PR0301348 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			<b>Owner Name</b> CAMPBELL UNION HIGH SCH		<b>Inspection Time</b> 11:10 - 12:10			
<b>Inspected By</b> PRINCESS LAGANA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MATT				<b>FSC</b> Herbert Lopez 10/13/2025

  

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						
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						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		X
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: REPEAT VIOLATION**

**Maximum water temperature at 2 compartment sink measured at 115F.**

**[CA]: Provide at least 120F of hot water at 2 compartment sink.**

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

**Inspector Observations: Dead cockroaches found in the following areas:**

**-2 dead adult cockroaches underneath and behind 3 door reach in #3**

**-1 dead adult cockroach underneath 2 compartment sink**

**-multiple dead adult cockroaches in glue trap underneath storage rack**

**-2 dead nymph cockroaches in glue trap underneath 3 door reach in #2**

**No pest control receipt provided during inspection. PIC is uncertain how often pest control services occur.**

**[CA]: Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Discussed closing doors to prevent vermin entrance.**

Follow-up By  
09/17/2024

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: Sliding door of 3 door reach in #2 is unable to completely shut. Gap observed.**

**[CA]: Assess/repair unit as necessary. Periodically check ambient temperature of unit and ensure it is able to cold hold Potentially Hazardous Food (PHFs) at 41F or below at all times.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Entry door to facility propped open during inspection. No active delivery observed.**

**[CA]: When there is no active delivery, facility shall be fully enclosed at all times to prevent vermin entrance and harborage.**

**[COS]: Specialist instructed staff to close the door.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
orange chicken	styro	130.00 Fahrenheit	TPHC starts at 11:20 AM
parfait	3 door reach in #3	40.00 Fahrenheit	
milk	3 door reach in #1	41.00 Fahrenheit	
water	hand sink	110.00 Fahrenheit	
water	2 comp sink	115.00 Fahrenheit	
cream cheese	3 door reach in #2	40.00 Fahrenheit	

### Overall Comments:

**Facility is undergoing remodel. Temporary kitchen is setup at Training Room.**

**Per PIC, food is received from Prospect High School at around 11:30 am - 11:40 am. Leftover food is discarded after lunch.**

**PIC stated ware-washing is conducted at the facility using the 2 compartment sink.**

**Discussed follow-up inspection procedures.**

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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 **9/25/2024**. 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



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**Received By:** Herbert Lopez  
PIC  
**Signed On:** September 11, 2024