

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 FA0200410 - WESTMONT HIGH SCHOOL		Site Address 4805 WESTMONT AV, CAMPBELL, CA 95008		Inspection Date 02/27/2026		Placard Color & Score GREEN 95		
Program PR0301348 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CAMPBELL UNION HIGH SCH		Inspection Time 09:30 - 11:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JEANETTE				FSC Jeanette Garcia 10/04/2029

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		
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		
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

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: Washed and wet equipment stacked on top of each other at drying rack area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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: In the walk in cooler, raw shell eggs were stored on shelving above ready to eat food.

[CA]: Properly store raw shell eggs beneath and separate from ready to eat food.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
beef	hot box 3	157.00 Fahrenheit	
turkey	walk in cooler	40.00 Fahrenheit	
rice	hot box 4	180.00 Fahrenheit	
water	3 comp sink	124.00 Fahrenheit	
parfait	merchandiser	40.00 Fahrenheit	
water	hand sink womens restroom	100.00 Fahrenheit	
parfait	2 door reach in 1	41.00 Fahrenheit	
high temp sanitizer	high temp dish machine	171.00 Fahrenheit	
ham	walk in cooler	39.00 Fahrenheit	
cheese	hot box 1	138.00 Fahrenheit	
ambient temp	hot box 2	145.00 Fahrenheit	
water	hand sink cookline	100.00 Fahrenheit	
egg and potatoes	steam table	156.00 Fahrenheit	
water	prep sink	121.00 Fahrenheit	
milk	chest cooler	40.00 Fahrenheit	
mayo	2 door reach in 2	38.00 Fahrenheit	
ambient temp	2 door reach in 3	38.00 Fahrenheit	
Quat sanitizer	sanitizer bucket	200.00 PPM	
Quat sanitizer	3 comp sink	200.00 PPM	

Overall Comments:

breakfast period: 10:05 - 10:15 am

lunch period: 12:25 pm - 1:00 pm

Note:

facility was not using the vacuum packaging machine at the time of inspection. No vacuum packaged food items on site. Per PIC

Rory, there are set plans to use the vacuum packaging machine:

1. for ROP in which oxygen will be introduced within 48 hours

2. for non-ROP in which oxygen is not removed from the packaging.

Provide both SOP's to Specialist via email at Princess.Lagana@deh.sccgov.org.

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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 **3/13/2026**. 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: Jeanette Garcia
Campus Dining Cook and Server Lea

Signed On: February 27, 2026