

# 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> FA0212928 - MARSHALL LANE ELEMENTARY SCHOOL		<b>Site Address</b> 14114 MARILYN LN, SARATOGA, CA 95070		<b>Inspection Date</b> 02/28/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>90</b> </div>		
<b>Program</b> PR0300714 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			<b>Owner Name</b> CAMPBELL UNION SCHOOL		<b>Inspection Time</b> 10:35 - 11:40			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JENNIFER REITZ				<b>FSC JENNIFER REITZ</b> 06/16/2027

  

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	
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		
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *In the hot holding chest, and the upright reach in hot holding unit, measured pepperoni pizza and cheese pizza between 102F and 108F. Per operator, pizza was delivered at 9:40am, and will be served at the latest by 12:40pm. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F or above. Potentially hazardous foods unable to maintain by temperature shall be maintained by time, time logged when removed from temperature control, and served within 4 hours or discard. [SA] Operator to serve pepperoni pizza and cheese pizza at 12:40pm, within 4 hours from when removed from temperature control or discard.*

### Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:** *Observed faucet at the 2 compartment sink is sputtering with water spraying to the sides from the nozzle. [CA] Ensure faucet/sink is properly repaired.*

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

Item	Location	Measurement	Comments
sliders	2 door reach in freezer	-2.00 Fahrenheit	
hot water	2 compartment isnk	120.00 Fahrenheit	
cheese pizza	upright reach in hot holding unit	102.00 Fahrenheit	
pizza	2 door reach in freezer	-2.00 Fahrenheit	
pepperoni pizza	upright reach in hot holding unit	102.00 Fahrenheit	
pepperoni pizza	oven	166.00 Fahrenheit	
chocolate milk	milk refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cheese pizza	hot holding chest	108.00 Fahrenheit	
quaternary ammonia sanitizer	2 compartment sink	200.00 PPM	
corn	2 door reach in refrigerator	52.00 Fahrenheit	from can
pepperoni pizza	hot holding chest	105.00 Fahrenheit	
grilled cheese sandwiches	oven	140.00 Fahrenheit	prepackaged
milk	milk refrigerator	41.00 Fahrenheit	
yogurt	2 door reach in refrigerator	41.00 Fahrenheit	
string cheese	2 door reach in refrigerator	41.00 Fahrenheit	

### Overall Comments:

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 **3/13/2024**. 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.

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## 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 REITZ  
CHILD NUTRITION ASSISTANT  
Signed On: February 28, 2024