

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 FA0252262 - LOS ALTOS CHRISTIAN SCHOOL		Site Address 625 MAGDALENA AV, LOS ALTOS, CA 94024		Inspection Date 01/30/2026		Placard Color & Score GREEN 90		
Program PR0367130 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name FIRST BAPTIST CHURCH/LO		Inspection Time 10:10 - 11:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By LINDA				FSC Donald D'arcy 11/10/2027

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						
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		X
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

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

A third party vendor for Choice Lunch's pizza arrived onsite and did not provide a time and temperature log when asked. Per TPHC written procedures a time and temperture log should be delivered with the pizza. A time was written on the pizza box.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC) as specified in approved TPHC procedures.

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

Inspector Observations:

Several rodent droppings were found in the janitorial sink room behind a large piece of wood under conduit lines.

[CA] Clean and sanitize area of old droppings. Repair structural issues (see violation K45).

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:

The waste pipe of the two compartment warewash sink lacks an air gap to the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor. Provide a minimum of 1" air gap.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. The wall next to the washing machine has a hole and is exposed.

2. There are several holes in the ceilings around conduits in the janitorial sink room.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Seal the holes.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ice Cream	Upright Freezer	-1.00 Fahrenheit	
Water	Mop Sink	120.00 Fahrenheit	
Chicken Tenders	Electric Hot Box	146.00 Fahrenheit	Time marked for discard at 11:49 am.
Pizza	Counter	115.00 Fahrenheit	TPHC; time marked for 10:45 am
Yogurt	Cold Hold Box	38.00 Fahrenheit	Time marked for discard at 11:49 am.
Water	Handwash Sink	100.00 Fahrenheit	
Eggs	Walk in Cooler	40.00 Fahrenheit	
Gogurt	Upright Freezer	-9.00 Fahrenheit	
Water	Two Compartment Sink	120.00 Fahrenheit	

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Overall Comments:

Notes:

- *ChoiceLunch delivery sheet states to discard food items four hours after delivery (Delivery time: 7:49 am & Discard time: 11:49 am). Hot foods are delivered in an electronic hot box and cold items are in cold hold boxes with ice. All PHFs were at 41F or below or 135F or above. Choice Lunch is using Time as a Public Health Control. School lunch service is at 11:40 am and 12:20 pm. Ensure food items are provided within the 4 hour limit. Any remaining food after the indicated 4 hours shall be discarded as it is no longer deemed safe for consumption.*

- *Facility is providing a special lunch today from BonChon. Items will be served buffet style by adult volunteers. Buffet items will be protected from contamination with use of foil covers.*

- *Choice Lunch TPHC written procedure were provided to facility.*

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 2/13/2026. 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: Linda
Receptionist & Events Coordinator
Signed On: January 30, 2026