

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 FA0304458 - LYNBROOK HIGH SCHOOL		Site Address 1280 JOHNSON AV, SAN JOSE, CA 95129		Inspection Date 03/14/2025	
Program PR0300964 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name FREMONT UNION HIGH SCH		Inspection Time 10:00 - 11:15
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By TOM FERNANDEZ	FSC Tom Fernandez 8/3/26		

Placard Color & Score
GREEN
94

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									S
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									
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								X		
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	
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

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottles stored on the handwash sink by the prep table and by the three compartment sink are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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

Inspector Observations: Quat sanitizer in buckets used for wiping towels on the prep table was measured at 0 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).

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: Employee's personal beverage is stored inside the walk-in cooler above food that is used/served by the facility. [CA] Employee's personal items shall be stored separate or below food that is used by the facility to prevent cross-contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk-in cooler	40.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	166.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Hummus	Walk-in cooler	39.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	0.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
ham sandwich	Walk-in cooler	39.00 Fahrenheit	
Parfait	Self-service line	39.00 Fahrenheit	
Parfait	Walk-in cooler	39.00 Fahrenheit	
Rice	Upright warmer	155.00 Fahrenheit	
Pork	Upright warmer	145.00 Fahrenheit	
Milk	Reach-in cooler	41.00 Fahrenheit	
Liquid eggs	Walk-in cooler	41.00 Fahrenheit	
Fajitas	Upright warmer	140.00 Fahrenheit	
Nachos	Upright warmer	137.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	

Overall Comments:

Leftover hot foods are discarded at the end of the meal period.

Discussed air gaps needed for equipment drain lines.

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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 **3/28/2025**. 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: Tom Fernandez
Manager

Signed On: March 14, 2025