

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 FA0212972 - SARATOGA SCHOOL		Site Address 14592 OAK ST, SARATOGA, CA 95070		Inspection Date 01/21/2025	
Program PR0301636 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SARATOGA SCHOOL DISTRI		Inspection Time 10:45 - 11:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By MEIYU CHU	FSC MEIYU CHU 11/17/2025		

Placard Color & Score

YELLOW
89

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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			
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									S
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										
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 unit, measured sloppy joe's at 120F. Per operator, sloppy joe's were prepared at 9:40am and are to be served by 12:40pm. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods maintained by time, rather than time and temperature, shall be time labeled or time logged when removed from temperature control and served within 4 hours or discard. [SA] Operator to serve sloppy joe's by 1:40pm, for a total of 4 hours from when removed from temperature control or discard.*

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] At the 3 compartment sink, measured hot water at 113F. [CA] Ensure hot water at the 3 compartment sink is provided at 120F at all times.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chocolate milk	milk refrigerator	37.00 Fahrenheit	
sliced cheese	2 door reach in refrigerator	38.00 Fahrenheit	
milk	milk refrigerator	37.00 Fahrenheit	
sloppy joe's	hot holding unit	120.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	
cheese quesadilla	oven	150.00 Fahrenheit	
shredded cheese	2 door reach in refrigerator	38.00 Fahrenheit	
burrito	2 door reach in freezer	5.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chicken patty	2 door reach in freezer	5.00 Fahrenheit	
hot water	3 compartment sink	113.00 Fahrenheit	

Overall Comments:

Discussed with operator regarding holding temperatures and use of TPHC (time as a public health control) for potentially hazardous food items. Per operator, potentially hazardous food items are heated to 165F and above prior to preparation, but food items cool down during preparation. After preparation, food items are placed in the hot holding unit, and served within 4 hours. Discussed logging time when food is prepared in addition to logging temperature. Potentially hazardous foods shall be served within 4 hours from when food items are time logged. Provide a time log for prepared food items that may not maintain holding temperatures in the hot holding unit.

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 **2/4/2025**. 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.

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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: MEIYU CHU
KITCHEN OPERATOR

Signed On: January 21, 2025