

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 FA0260082 - SAINT ANDREW'S EPISCOPAL SCHOOL	Site Address 13601 SARATOGA AV, SARATOGA, CA 95070	Inspection Date 07/17/2026
Program PR0381163 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23	Owner Name SAINT ANDREW'S EPISCOPA	Inspection Time 09:55 - 10:40
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By RYAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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:

Hot water at the 3 compartment sink was measured at 108 degrees Fahrenheit.

[Corrective Action] Provide hot water at a minimum temperature of 120 degrees Fahrenheit.

[Corrected on Site] Water heater was turned up and re-measured hot water at 3 compartment sink at 124 degrees Fahrenheit.

NOTE: Per school staff, the water heater temperature was turned down because the water heater is located in the boys restroom and the water temperature at the sink in boys restroom is hotter than at kitchen.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Ambient air in the walk-in cooler was measured at 44 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration unit is able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Missing light cover in the dry storage room.

[Corrective Action] Install light cover.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	108.00 Fahrenheit	
hot water	handwash sink	113.00 Fahrenheit	
hot water	3 compartment sink	124.00 Fahrenheit	
ambient air	walk-in freezer	-5.00 Fahrenheit	
ambient air	walk-in cooler	44.00 Fahrenheit	
ambient air	2 door upright cooler	37.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	ecolab 150-400 ppm

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Epicurean Group @ St. Andrew Episcopal School

NEW OWNER: Epicurean Group LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP22. An invoice for the permit fee in the amount of \$1,094.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 08/01/2026 - 07/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 07/17/2026.**

***Permit condition: none.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

*** There is space/room in the opening in the ceiling in the dry storage room for ladder access to the roof. There does not appear to be any gaps or holes to the outside in roof access space.**

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 **7/31/2026**. 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: Ryan Johnson
Director of Operations
Signed On: July 17, 2026