

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 10/13/2026		Placard Color & Score GREEN 89		
Program PR0301636 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SARATOGA SCHOOL DISTRI		Inspection Time 11:00 - 12:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MEIYU CHU				FSC MEIYU CHU 07/18/2031

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		X			N
K07	Proper hot and cold holding temperatures	X						S
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	X			N
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		

OFFICIAL INSPECTION REPORT

Facility FA0212972 - SARATOGA SCHOOL	Site Address 14592 OAK ST, SARATOGA, CA 95070	Inspection Date 10/13/2026
Program PR0301636 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name SARATOGA SCHOOL DISTRICT	Inspection Time 11:00 - 12:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, observed handwash station was obstructed by rolling cart, and equipment storage cart.*

[CA] *Ensure handwash station is accessible at all times to allow for proper handwashing. Permanently relocate equipment stored in front of the handwash station to provide access.*

[SA] *Rolling cart and equipment cart was moved from the area to provide access to the handwash station.*

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Sanitizer line at the 3 compartment sink dispensing quaternary ammonium sanitizer at 0 PPM. 3 compartment sink was not in use during time of inspection.*

[CA] *An approved sanitizer shall be provided from a functioning dispenser at the 3 compartment sink. Provide quaternary ammonium sanitizer between 200 PPM and 400 PPM.*

[SA] *Operator to manually add quaternary ammonium sanitizer and maintain using test strips between 200 PPM and 400 PPM. Operator to contact Ecolab to provide repairs/maintenance to dispenser.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
spaghetti	hot holding unit	132.00 Fahrenheit	TPHC
milk	milk refrigerator	40.00 Fahrenheit	
quaternary ammonium sanitizer	dispenser at 3 compartment sink	0.00 PPM	
hot water	3 compartment sink	120.00 Fahrenheit	
chocolate milk	milk refrigerator	39.00 Fahrenheit	
spaghetti and meatballs	hot holding unit	129.00 Fahrenheit	TPHC
tomato sauce	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
prepackaged cheese bread	hot holding unit	144.00 Fahrenheit	
shredded cheese	2 door reach in refrigerator	41.00 Fahrenheit	
tomato soup	hot holding unit	130.00 Fahrenheit	TPHC

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 **10/27/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0212972 - SARATOGA SCHOOL	Site Address 14592 OAK ST, SARATOGA, CA 95070	Inspection Date 10/13/2026
Program PR0301636 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name SARATOGA SCHOOL DISTRICT	Inspection Time 11:00 - 12:00

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: October 13, 2026