

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 FA0258206 - ANN SOBRATO HIGH SCHOOL -KITCHEN		Site Address 401 BURNETT AV, MORGAN HILL, CA 95037		Inspection Date 10/14/2026		Placard Color & Score GREEN 84		
Program PR0378043 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name MORGAN HILL UNIFIED SCH		Inspection Time 11:45 - 13:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By GIANMARIO ODDI				FSC Please check FSC format. Please check FSC format.

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						
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						
K06	Adequate handwash facilities supplied, accessible			X				
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						
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		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		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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1 dead large cockroach observed under cookline.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Facility shall submit pest control report to inspection.

****REPEAT VIOLATION****

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink observed to be missing soap at:

-2 by cookline

-1 at far end of service line

Other sinks available within 10 ft of each sink without soap.

[CA] Ensure all sinks are fully stocked with soap and warm water.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cooler furthest from kitchen entry at serving area measured to have ambient temperature to 45F and sandwiches to be 42F.

[CA] Keep PHFs at 41F and below.

[COS] Per staff sandwiches were prepped and stocked 3 hours prior. Sandwiches were moved to adjacent prep cooler

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: Back door observed to have gap underneath. [CA] Close gap to prevent vermin entry

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Handwash sink	100.00 Fahrenheit	
Milk	Service line cold holding compartment	38.00 Fahrenheit	
Ham sandwiches	Grab n go closet to kitchen door	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	Middle grab n go cooler	36.00 Fahrenheit	
Ham	Walk in cooler	41.00 Fahrenheit	
Yogurt	Walk in cooler	39.00 Fahrenheit	
Ambient temperature	upright warmer 3	185.00 Fahrenheit	
Sliced cheese	Walk in cooler	39.00 Fahrenheit	
Tofu	Blast chiller	42.00 Fahrenheit	Per timer, tofu was placed in chiller about 35 minutes prior.
Rinse cycle	Upright dishwasher	41.00 Fahrenheit	
Ham sandwiches	Grab n go at end of service line	42.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Ambient temperature	Upright warmer 2	200.00 Fahrenheit	
Ambient temperature	Upright warmer	190.00 Fahrenheit	
Ambient	Grab n go at end of service line	45.00 Fahrenheit	
Meat balls	Ov en	167.00 Fahrenheit	

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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 **10/28/2026**. 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: GianMario Oddi
Manager

Signed On: October 14, 2026