

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 FA0200478 - SCHOOL CATERERS @ CANYON HEIGHTS AC		Site Address 775 WALDO RD, CAMPBELL, CA 95008		Inspection Date 09/25/2026		Placard Color & Score GREEN 89		
Program PR0301336 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name WEERASINGHE, VAJIRA		Inspection Time 10:15 - 12:05			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By VAJIRA				FSC Vajira Weerasinhe 01/29/2027

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						N
K08	Time as a public health control; procedures & records			X				S
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		
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		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		X
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	X	

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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

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: On the TPHC log, potatoes in curry sauce were listed as start time att 9:30am. Potatoes in curry sauce were done reheating at 10:30am. [CA] TPHC logs shall accurately show the time when potentially hazardous food was taken out of temperature control.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Digital thermometer in upright freezer was not displaying ambient temperature. [CA] Thermometers used by facility shall be in working condition.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Garbage bin lid not provided. [CA]: Provide garbage bin lid and maintain garbage area clean.

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: Personal unsecured beverage cup stored in storage room on shelving above canned food. [CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Restroom hand sinks do not have hand washing reminders for employees. [CA]: Handwashing sign shall be posted at handwashing sinks used by employees.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
watermelon cubes	upright three-door cooler	40.60 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
hot water	men's restroom	100.00 Fahrenheit	
cheesej	upright three-door cooler	39.80 Fahrenheit	
curry sauce	two door undercounter cooler	43.00 Fahrenheit	
cream cheese	upright three-door cooler	40.80 Fahrenheit	
hot water	hand wash sink	100.00 Fahrenheit	
hot water	two compartment sink	120.00 Fahrenheit	
milk	upright three-door cooler	40.80 Fahrenheit	
potatoes in curry sauce	stove top	165.00 Fahrenheit	final reheating temp
rice	stove top	174.00 Fahrenheit	final reheating temp
hot water	women's restroom	100.00 Fahrenheit	

Overall Comments:

Joint inspection with Ivan A. Report written by Ivan A.

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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 **10/9/2026**. 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: Malaka Priyadashana
Food Helper
Signed On: September 25, 2026