

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 FA0202022 - LOS GATOS HIGH SCHOOL		Site Address 20 HIGH SCHOOL CT, LOS GATOS, CA 95032		Inspection Date 04/01/2025		Placard Color & Score GREEN 81		
Program PR0300559 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name LOS GATOS-SARATOGA JOINT		Inspection Time 11:45 - 13:25			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ZAIDA CALLUCHI VENTOCILLA				FSC ZAIDA CALLUCHI VENTOCILLA 02/27/2026

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				N
K07	Proper hot and cold holding temperatures		X		X			N
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						

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	X	
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 kitchen area, in the undercounter hot holding unit, measured black beans at 115F. In an upright hot holding unit, measured pepperoni pizza at 105F. Per operator, black beans stored for 3 hours, and pizza stored for 1.5 hours. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods that cannot be maintained by temperature shall be maintained by time where food is time labeled/time logged when removed from temperature control, and served within 4 hours, or discard. [SA] Operator served black beans and pepperoni pizza by the end of lunch service at 12:45 and discarded all leftover food.

Minor Violations

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

Inspector Observations: In the prep room, at the handwash station, observed a lack of paper towels at the paper towel dispenser. Handwash station and prep room was not in use during time of inspection. Observed nearby handwash stations available stocked with hand soap and paper towels. [CA] Ensure handwash stations are provided with hand soap and paper towels to allow for proper handwashing.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk-in refrigerator, measured a large covered container of ground beef 113F. Per operator, ground beef was prepared and placed in a container for cooling about 30 minutes prior, and stored outside of refrigeration prior to moving into refrigeration. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the of the following methods: in an ice bath; by adding ice; using shallow containers; separated into smaller portions; using ice paddles; and/or using rapid cooling technology. [SA] Operator separated large container of ground beef into 3 shallow containers and placed in the walk-in freezer to facilitate RAPID cooling.

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: In the warewash room, at the warewash machine, measured chlorine sanitizer at 25 PPM. [CA] Ensure chlorine sanitizer at the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: In the dry storage room, observed an open box of mashed potato flakes stored. [CA] Ensure all open food packages are transferred to food grade containers and covered with a fitted lid.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
cheese	walk-in refrigerator	38.00 Fahrenheit	
chlorine sanitizer	warewash machine	25.00 PPM	
yogurt parfait	reach in refrigerator/serving line (#2)	38.00 Fahrenheit	
chocolate milk	walk-in refrigerator	39.00 Fahrenheit	
pepperoni pizza	upright hot holding unit	105.00 Fahrenheit	
ranch dressing	reach in refrigerator	41.00 Fahrenheit	
milk	walk-in refrigerator	38.00 Fahrenheit	
black beans	undercounter hot holding unit	115.00 Fahrenheit	
pepperoni pizza	serving line (#2)	138.00 Fahrenheit	
chicken wrap	reach in refrigerator/serving line (#1)	41.00 Fahrenheit	
cooked rice	undercounter hot holding unit	155.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked ground beef	walk-in refrigerator	113.00 Fahrenheit	
cooked chicken	undercounter hot holding unit	158.00 Fahrenheit	
marinated chicken	walk-in refrigerator	38.00 Fahrenheit	
yogurt parfait	reach in refrigerator/serving line (#1)	41.00 Fahrenheit	
hot water	handwash sink	75.00 Fahrenheit	portable handwash sink/ instant hot water heater
pepperoni pizza	serving line (#1)	148.00 Fahrenheit	
tomato sauce	container on drainboard by prep sink	68.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	

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 **4/15/2025**. 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.

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

Zaida V.

Received By: ZAIDA CALLUCHI VENTOCILLA
CAFETERIA LEAD
Signed On: April 01, 2025