

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 FA0213012 - PROSPECT HIGH SCHOOL		Site Address 18900 PROSPECT RD, SARATOGA, CA 95070		Inspection Date 10/16/2025		Placard Color & Score GREEN 88		
Program PR0300953 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CAMPBELL UNION HIGH SCH		Inspection Time 11:40 - 13:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By HERBERT LOPEZ				FSC HERBERT LOPEZ 10/13/2030

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						S
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						
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	X	
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	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *In the hot holding unit, measured various pizzas at 131F. Per operator, pizzas prepared about 30 minutes prior.*

[CA] *Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator to place pizzas on TPHC using a time log when pizzas are removed from temperature control, and to serve within 4 hours or discard. Pizzas to be served for lunch service ending within 4 hour time period. Operator to provide a physical*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *At the 3 compartment sink, measured hot water at 109F.*

[CA] *Ensure an adequate supply of hot water is provided at 120F at all warewash, prep, and mop sinks. Adjust water heater temperatures to provided increased supply of hot water at 120F.*

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 open bags of corn starch, baking powder, oat flour, and pasta.*

[CA] *Ensure all open bags of dry food are transferred to food grade containers or placed into food grade containers and covered with a fitted lid.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *In the kitchen area, at the cookline, observed a detached/split drainage pipe behind ovens. Observed standing water in the area due to detached drainage.*

[CA] *Ensure drainage piping is repaired and able to properly dispose of wastewater to floor sinks.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *Our records indicate this facility is operating with a delinquent account. Your balance due is \$ 319.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
pesto sandwich	hot holding unit	136.00 Fahrenheit	
california rolls	display refrigerator	50.00 Fahrenheit	stored for lunch service (diligent prep)
various pizzas	service line (hot lamps)	115.00 Fahrenheit	stored for lunch service (diligent prep)
chicken salad	display refrigerator	41.00 Fahrenheit	
refried beans	hot holding (service line)	160.00 Fahrenheit	
chow mein	hot holding (service line)	136.00 Fahrenheit	
orange chicken	hot holding unit	138.00 Fahrenheit	
hard boiled eggs	walk-in refrigerator	38.00 Fahrenheit	
yogurt parfait	walk-in refrigerator	33.00 Fahrenheit	
shredded cheese	walk-in refrigerator	38.00 Fahrenheit	
chicken tikka masala	hot holding (service line)	170.00 Fahrenheit	
yogurt parfait	display refrigerator	39.00 Fahrenheit	
hot water	3 compartment sink	109.00 Fahrenheit	
sour cream	salad bar	41.00 Fahrenheit	
various pizzas	hot holding unit	131.00 Fahrenheit	
shredded cheese	salad bar	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
shredded chicken	hot holding (service line)	158.00 Fahrenheit	
cantaloupe	salad bar	47.00 Fahrenheit	stored for lunch service (diligent prep)

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 **10/30/2025**. 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



Received By: HERBERT LOPEZ
CAFETERIA LEAD

Signed On: October 16, 2025