

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 03/31/2025	
Program PR0300953 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CAMPBELL UNION HIGH SCH		Inspection Time 12:10 - 13:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By HERBERT LOPEZ	FSC Herbert Lopez 10/15/2025		

Placard Color & Score
GREEN
91

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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	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						
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										

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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

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

Inspector Observations: Right upright speed rack cooler observed to have door ajar. Ambient temperature measured to be 44F and PHFs measured to be 43F (see measured observations).

[CA] Maintain PHFs at 41F and below for cold holding. Ensure cooler doors stay closed when not actively in use.

[COS] Door was closed and ambient temperature lowered to be 39F after 30 minutes.

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

Inspector Observations: Hummus trays measured to be 89F-85F inside walk in cooler. Trays were stacked and covered. Per employee, hummus was done prepping 1 hour prior.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling and properly store cooling foods in such a way to allow proper air flow.

[COS] Hummus was moved to speed rack and loosely covered trays to allow for more airflow and 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: 3-comp sink measured to have 100ppm quat ammonia.

[CA] Maintain quat ammonia at 200ppm for dishwashing. Ensure to maintain contact with food surface for at least 1 minute for proper manual sanitation.

[COS] Employee drained sink and refilled sink with 200ppm quat ammonia.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Pizza	Middle upright warmer	138.00 Fahrenheit	
Salad dressing	Right spped rack cooler	43.00 Fahrenheit	
Chicken breast	Walk in cooler	39.00 Fahrenheit	
Shredded cheese	Right spped rack cooler	43.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Penne pasta (boiled)	Walk in cooler	41.00 Fahrenheit	
Milk	Left grab n go cooler	42.00 Fahrenheit	
Ranch dressing	Right spped rack cooler	43.00 Fahrenheit	
Sliced chicken	Walk in cooler	39.00 Fahrenheit	
Warm water	handwash sinks	100.00 Fahrenheit	
Ambient temperature	Left grab n go cooler	41.00 Fahrenheit	
Hummus	Walk in cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	100.00 Fahrenheit	
Milk	Right grab n go cooler	40.00 Fahrenheit	
Chow mein	Right most upright warmer	40.00 Fahrenheit	
Ambient temperature	Right spped rack cooler	44.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Roasted chicken	Middle upright warmer	143.00 Fahrenheit	
Prepped salad	Right grab n go cooler	47.00 Fahrenheit	Per operator prepped within the last hour and a half.
Rinse cycle	upright dishwasher	150.00 Fahrenheit	

Overall Comments:

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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 **4/14/2025**. 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
Lead

Signed On: March 31, 2025