

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 FA0200410 - WESTMONT HIGH SCHOOL		Site Address 4805 WESTMONT AV, CAMPBELL, CA 95008		Inspection Date 09/29/2026		Placard Color & Score GREEN 87		
Program PR0301348 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name CAMPBELL UNION HIGH SCH		Inspection Time 11:30 - 13:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JEANETTE				FSC Jennifer Webster 10/04/2029

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						S
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	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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *MAJOR*

At one of the carts near the boy's restroom, cut cantaloupe in a bag measured at 53F, placed out from refrigeration approximately 35 minutes prior to measurement. PIC Rory stated Cantaloupe was cut this morning and placed in the refrigerator to cool down.

In one of the hot boxes, chicken tenders measured between 126F - 131F, cooked then placed into the unit approximately 1 hour prior to measurement.

MINOR

At one of the salad bars, ranch (placed on top of ice pack and only bottom part of container touching ice pack) measured at approximately 48F - 49F. PIC stated it was placed on the salad bar approximately 1 hour prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below or hot held at 135F or above at all times.

[SA]: All mentioned PHFs to be discarded at the end of lunch service, no longer than 4 hours after it was removed from temperature control.

note: PICs stated all hot food items are discarded at the end of lunch time and some cold food items such as ranch from salad bar, cut cantaloupes from satellite carts, and hot food items in hot boxes but no proper Time As A Public Health Control (TPHC) procedures observed on site.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One dead cockroach observed on the floor underneath salad bar at service area. No other evidence of cockroaches (live or dead) observed after thorough inspection of the facility.

One large fly observed in kitchen. No direct contamination observed.

[CA]: The premises of each food facility must be maintained free of vermin.

[COS]: Dead cockroach was removed from facility and affected area was sanitized.

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: Front entry door near salad bar propped open. No active delivery or service observed at the time.

[CA]: Facility shall be fully enclosed.

Per PIC, doors are required to be propped open at a specific time for students to come in.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
water	hand sink front line	100.00 Fahrenheit	
Quat ammonium	sanitizer bucket	200.00 PPM	
yogurt	2 door reach in 1	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
pasta	walk in cooler	40.00 Fahrenheit	
high temp sanitizer	high temp dish machine	165.00 Fahrenheit	
pesto pasta	prep line top well	41.00 Fahrenheit	
chicken salad	display case	40.00 Fahrenheit	
orange chicken	hot box 2	136.00 Fahrenheit	
chicken	2 door reach in 2	40.00 Fahrenheit	
CA roll (cooked)	display case	41.00 Fahrenheit	
cut tomatoes	walk in cooler	38.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	
milk	2 door reach in 3	390.00 Fahrenheit	
pepperoni pizza	hot box 3	138.00 Fahrenheit	
beef	hot box	149.00 Fahrenheit	
Quat ammonium	3 comp sink	200.00 PPM	

Overall Comments:

-Facility has 2 carts (per PIC Rory) that are stationed outside of kitchen (in hallways) to dispense and distribute food to students. Per PIC Jeanette, majority of food items dispensed from the cart are pre-packaged. Open food such as pizzas are dispensed from the cart as well.

-No hand wash stations observed in all carts.

-Observed ice packs in carts.

-No permit observed for satellite carts.

-PIC's stated that leftover items from the carts such as cut cantaloupe, pizzas, etc are discarded after lunch service.

-Carts are usually out serving students for approximately 15-20 minutes per Jeanette

Immediately provide a Standard Operating Procedure (SOP) regarding the satellite carts to Specialist via email at Princess.Lagana@deh.sccgov.org

At the time of inspection, facility was not conducting ROP for food.

Per PIC Rory, he would like to discuss with Supervising Environmental Health Specialist Elizabeth T (Elizabeth.Tobin@deh.sccgov.org; 408-591-3455)

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 **10/13/2026**. 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: Jeanette Garcia
Lead Campus Dining Cook Server

Signed On: September 29, 2026