

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 FA0212775 - MONTAGUE SCHOOL		Site Address 750 LAURIE AV, SANTA CLARA, CA 95054		Inspection Date 08/20/2026		Placard Color & Score GREEN 94		
Program PR0303090 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name SANTA CLARA UNIFIED SCH		Inspection Time 10:55 - 11:50			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By FRONT OFFICE				FSC Alma Barillas 12/11/2028

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						
K07	Proper hot and cold holding temperatures			X	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						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						S

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:

Parfaits, yogurt, cream cheese, and cheddar measured between 45F and 46F while maintained in the two-door upright cooler in the side storage room. Ambient of the unit measured 46F via probe. Observed written refrigeration logs that stated that refrigerator had measured at 36F earlier this morning, approximately 2 hours prior per PIC.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

[COS] PIC transferred all potentially hazardous foods in the unit to one of the properly functional milk coolers at the service line.

Per PIC, she has scheduled a repair technician.

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

Inspector Observations:

Water at the hand sink in the kitchen measured 115F. Water is too hot to comfortably wash hands.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cream cheese	two-door upright cooler - side storage	46.00 Fahrenheit	
hot dog	upright warmer	149.00 Fahrenheit	
yogurt	two-door upright cooler - side storage	45.00 Fahrenheit	
ambient	milk cooler - service line - side	32.00 Fahrenheit	
macaroni and cheese	upright warmer	151.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
frozen burrito	walk-in freezer	0.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
sliced cheddar	two-door upright cooler - side storage	46.00 Fahrenheit	
ambient	milk cooler - service line - middle	31.00 Fahrenheit	
parfait	two-door upright cooler - side storage	45.00 Fahrenheit	
macaroni	oven	200.00 Fahrenheit	
ambient	two-door upright cooler - side storage	46.00 Fahrenheit	
water	hand sink	115.00 Fahrenheit	

Overall Comments:

Facility has an outdoor walk-in freezer that is kept locked. Food transferred between the kitchen and walk-in freezer is covered or

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bagged, per the PIC.

Placard posted in front office.

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 **9/3/2026**. 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: Alma Barillas
Kitchen Operator

Signed On: August 20, 2026