

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 FA0202000 - RAYMOND FISHER JR HIGH SCHOOL		Site Address 19195 FISHER AV, LOS GATOS, CA 95032		Inspection Date 09/14/2026		Placard Color & Score GREEN 92		
Program PR0300971 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name LOS GATOS UNION SCHOOL		Inspection Time 10:00 - 11:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By LYN				FSC Kerry Billner 02/21/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						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		
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

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *REPEAT VIOLATION*

Minor dent on canned coconut milk and canned strawberry stored at dry storage room.

[CA]: Food shall be maintained in good condition at all times. Thoroughly inspect food and ensure packaging is not damaged.

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: *REPEAT VIOLATION*

Brown/black buildup on the interior surface of ice machine.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

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

Inspector Observations: Bags of sugar and flour stored at dry storage area.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
turkey breast	walk in cooler	40.00 Fahrenheit	
milk	under counter cooler	38.00 Fahrenheit	
mozzarella cheese	walk in cooler	41.00 Fahrenheit	
quesadilla	hot box 2	172.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
water	2 comp prep sink	121.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
milk	milk dispenser	40.00 Fahrenheit	
quat sanitizer	sanitizer bucket	200.00 PPM	
water	hand sink	100.00 Fahrenheit	
quesadilla	hot box 1	169.00 Fahrenheit	
yogurt	1 door reach in	40.00 Fahrenheit	
high temp sanitizer	high temp dish machine	174.90 Fahrenheit	

Overall Comments:

Lunch period on M, T, Th, F: 12 - 12:35 pm
on W: 11:32 - 12:02 pm

leftover food items are discarded after lunch time

Notes:

-food transport log observed

-high temp dish machine log observed. Discussed with PIC that if temperature is below 160F, there shall be a corrective action indication on the log.

-facility has sharing table food items. List of acceptable food:

1. Pre-packaged non Potentially Hazardous Food

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2. Whole uncut produce as long the edible peels are washed before reservice

3. Unopened bags of sliced fruit

4. Pre-packaged Potentially Hazardous Food kept at the proper cold holding temperature requirement at 41F or below or hot holding requirement at 135F or above at all times.

-PIC stated plans of remodeling/construction.

Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaciaracounty.gov/](https://deh.santaciaracounty.gov/)

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

408-918-3400

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 **9/28/2026**. 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: Kerry Billner
Child Nutrition Director

Signed On: September 14, 2026