

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
OCEANSIDE HIGH SCHOOL	REGULAR	2018-10-30	No		No Violations	
OCEANSIDE HIGH SCHOOL	REGULAR	2019-11-08	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
OCEANSIDE HIGH SCHOOL	REGULAR	2021-05-27	No	4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
OCEANSIDE HIGH SCHOOL	REGULAR	2022-06-01	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
OCEANSIDE HIGH SCHOOL	REGULAR	2023-01-09	No	4-302.14	No chemical test kit available.	N
				5-205.12.(A)	Prohibited cross connection.	C
OCEANSIDE HIGH SCHOOL	REGULAR	2024-03-12	No	7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-302.14	No chemical test kit available.	N
				5-202.13	Air gap required.	C
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C