

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 FA0268322 - SAFEWAY STORE #3241		Site Address 950 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 10/23/2025		Placard Color & Score GREEN 86		
Program PR0396166 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name SAFEWAY INC		Inspection Time 12:10 - 13:25			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MATT D. FOX				FSC Matthew D. Fox 11/11/2026

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						
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						N
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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

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

Inspector Observations: *REPEAT VIOLATION*

At the island box cooler by the entrance, on the bottom part of the unit, cut watermelon measured between 52F - 53F. Mixed fruit with cut cantaloupe measured at 51F. Per PIC, food items were prepared, chilled in the walk in cooler, and then placed in the island cooler approximately 3 hours prior to measurement. Ambient temperature of unit (bottom part) measured at 50F.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[SA]: Food items were relocated to another cooling unit to cool down.

Minor Violations

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

Inspector Observations: Food items stored directly on the floor within the back walk in freezer.

[CA]: Food items must stored at least six (6) inches elevated from the floor to prevent contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of white mold-like substance in refrigerators in the following areas:

-egg case

-cream cheese unit

-deli case HMR set unit

[CA]: Maintain non food contact surfaces clean.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *REPEAT VIOLATION*

Ambient temperature of island box cooler (bottom part) unit measured at 50F.

[CA]: All cooling units shall be able to cold hold Potentially Hazardous Food at 41F or below. Discontinue use of unit for Potentially Hazardous Food until it is working properly. Assess/adjust/repair unit as needed.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
cream cheese	open display case	40.00 Fahrenheit	
Quat sanitizer	3 comp sink produce	200.00 PPM	
water	prep sink 3	120.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
raw shell egg	aisle fridge 2	39.00 Fahrenheit	
raw pork	display case 2	40.00 Fahrenheit	
chobani	merchandiser	40.00 Fahrenheit	
raw sausage	open display case 3	40.00 Fahrenheit	
yogurt	walk in cooler	40.00 Fahrenheit	
raw fish	open display case 2	41.00 Fahrenheit	
lobster	open display case 2	41.00 Fahrenheit	
deli turkey	open display case 4	39.00 Fahrenheit	
water	womens restroom hand sink	100.00 Fahrenheit	
cream cheese	aisle fridge 3	40.00 Fahrenheit	
pico de gallo	open display case 5	41.00 Fahrenheit	
raw chicken	display case 2	40.00 Fahrenheit	
ambient temp	3 door reach in	38.00 Fahrenheit	
chicken	walk in cooler	41.00 Fahrenheit	
raw fish	display case 1	41.00 Fahrenheit	
water	prep sink 2	120.00 Fahrenheit	
yogurt	open display case	38.00 Fahrenheit	
water	3 comp sink 1	120.00 Fahrenheit	
raw beef	open display case 3	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
milk	aisle fridge 1	40.00 Fahrenheit	
half and half	aisle fridge 1	40.00 Fahrenheit	
tofu	open display case 4	41.00 Fahrenheit	
cooked shrimp	display case 1	38.00 Fahrenheit	
cut cantaloupe	open display case 5	41.00 Fahrenheit	
water	prep sink 1	120.00 Fahrenheit	
water	3 comp sink 2 (produce)	120.00 Fahrenheit	
pico de gallo	island box cooler (top part)	41.00 Fahrenheit	

Overall Comments:

Joint inspection conducted by Princess Lagana and Derek Clemente.

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 **11/6/2025**. 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: Matt D. Fox
Store Director
Signed On: October 23, 2025