

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0276602 - SAFEWAY #2900 - DELI		Site Address 5760 COTTLE RD, SAN JOSE, CA 95123	Inspection Date 03/03/2026
Program PR0417892 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SAFEWAY INC.	Inspection Time 14:10 - 14:30
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By ELIZABETH	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/03/2026

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

Inspector Observations: *Chicken wings in hot holding self serve inserts measured 101F on the tops to 190F on the bottom. Per PIC, the chicken was made two hours prior to temperature measurement. Containers were filled passed the fill line. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Out of temperature chicken removed to be cooled/discarded. Water added to hot holding table, table will be monitored to verify that the unit is working.*

Minor Violations

Cited On: 03/03/2026

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Cooked potato wedges measured 90F to 100F. in cold holding inserts. Per PIC, they had been cooked less than 1 hour prior. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

Follow-up By 03/06/2026

Measured Observations

N/A

Overall Comments:

Follow up requested to correct misinformation provided in previous inspection. Rotisserie chicken is not under TPHC. Verified temperature of rotisserie chicken in holding, removed TPHC major violation from routine inspection report.

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 **3/17/2026**. 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: Elizabeth Castro
 Store Director
 Signed On: March 03, 2026