

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 FA0210027 - FOOD MAXX #483		Site Address 5510 MONTEREY RD, SAN JOSE, CA 95138		Inspection Date 03/31/2026		Placard Color & Score GREEN 84		
Program PR0304795 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAVE MART SUPERMARKET		Inspection Time 09:40 - 10:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By NAI				FSC Exempt

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		X			
K07	Proper hot and cold holding temperatures	X						
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		
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	X	

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In produce preparation area, sink was blocked and paper towels were not provided. At handwash sink in meat preparation area, paper towels were provided in dispenser however, paper towel dispenser was not working. [CA] Ensure that handwash sinks are maintained clear. Ensure that soap and single use paper towels are provided at all times. [COS] PIC provided soap and paper towels at handwash sinks.*

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed floor sink in meat preparation room full of debris and water. [CA] Clean and sanitize floor sink and maintain in good condition.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed small black flies in the meat preparation area and in the produce room. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *The Environmental Health permit that is posted is expired. [CA] The current health permit issued by this department shall be posted in a conspicuous place in the food facility.*

Performance-Based Inspection Questions

N/A

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Measured Observations

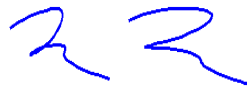
Item	Location	Measurement	Comments
Ambient air	Walk in freezer	15.00 Fahrenheit	
Tofu	Cold holding - self serve	40.00 Fahrenheit	
Pasta	Self serve - reach in freezer	12.00 Fahrenheit	
Hot dog	Cold holding - self serve	40.00 Fahrenheit	
Cheese	Cold holding - self serve	40.00 Fahrenheit	
Hot water	Produce three compartment sink	120.00 Fahrenheit	
Fish	Self serve - reach in freezer	13.00 Fahrenheit	
Roast beef	Cold holding - self serve	41.00 Fahrenheit	
Chicken wings	Cold holding - self serve	25.00 Fahrenheit	
Ice cream	Self serve - reach in freezer	5.00 Fahrenheit	
Eggs	Cold holding - self serve	39.00 Fahrenheit	
Chicken	Cold holding - self serve	39.00 Fahrenheit	
Queso fresco	Cold holding - self serve	41.00 Fahrenheit	
Chorizo	Cold holding - self serve	39.00 Fahrenheit	
Quaternary ammonia	Meat dept three compartment sink	300.00 PPM	
Burritos	Self serve - reach in freezer	16.00 Fahrenheit	
Pork	Cold holding - self serve	38.00 Fahrenheit	
Yogurt	Cold holding - self serve	39.00 Fahrenheit	
Milk	Walk in fridge	41.00 Fahrenheit	
Dino nuggets	Self serve - reach in freezer	10.00 Fahrenheit	
Eggs	Walk in fridge	41.00 Fahrenheit	
Beef	Cold holding - self serve	38.00 Fahrenheit	
Quaternary ammonia	Produce three compartment sink	300.00 PPM	
Corn dogs	Self serve - reach in freezer	12.00 Fahrenheit	
Popcorn shrimp	Cold holding - self serve	38.00 Fahrenheit	
Waffles	Self serve - reach in freezer	6.00 Fahrenheit	
Ham	Cold holding - self serve	39.00 Fahrenheit	
Hot water	Meat dept three compartment sink	120.00 Fahrenheit	
Butter	Cold holding - self serve	41.00 Fahrenheit	
Pizza	Self serve - reach in freezer	15.00 Fahrenheit	

Overall Comments:

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 **4/14/2026**. 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: Nai Togia
Store manager
Signed On: March 31, 2026