

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 FA0276602 - SAFEWAY #2900 - GROCERY		Site Address 5760 COTTLE RD, SAN JOSE, CA 95123		Inspection Date 12/27/2024		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">90</div>			
Program PR0417889 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC.		Inspection Time 16:00 - 17:30				
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By JEREMY				FSC Jeremy Lara 05/24/2028	

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						S
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					
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		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: *In the Boar's Head fresh slice cooler, various sliced meats and cheeses measured between 50-55F. Per operator, all food items were stored in cooler 2 hours prior.*

[CA] *Potentially hazardous foods shall be held at cold at 41°F or below.*

[SA] *Sliced meats/cheeses were relocated to a nearby refrigeration unit for rapid cooling.*

Minor Violations

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: *Boar's Head fresh slice cooler ambient temperature measured at 51F.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium	3 comp sink	200.00 PPM	
chicken alfredo	grab and go cooler	41.00 Fahrenheit	IR
sliced turkey	Boar's Head cooler	55.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
sliced cheddar	Boar's Head cooler	53.00 Fahrenheit	
cut watermelon	display case	35.00 Fahrenheit	IR
beef chuck	display case	40.00 Fahrenheit	IR
tofu	display case	38.00 Fahrenheit	IR
raw shell eggs	display case	36.00 Fahrenheit	IR
ground beef	meat walk in cooler	39.00 Fahrenheit	IR
salmon	seafood display case	40.00 Fahrenheit	
ambient	meat walk in cooler	38.00 Fahrenheit	
tilapia	seafood display case	39.00 Fahrenheit	
ice cream	display freezer	-3.00 Fahrenheit	IR
mozzarella cheese	display case	38.00 Fahrenheit	IR
oysters	seafood display case	37.00 Fahrenheit	IR
sliced ham	Boar's Head cooler	50.00 Fahrenheit	
ham	display case	37.00 Fahrenheit	IR
water	janitorial sink	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
shrimp	seafood display case	38.00 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 **1/10/2025**. 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.

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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: Jeremy Lara
store director
Signed On: December 27, 2024