

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 FA0265727 - CHAVEZ SUPERMARKET-DELI/BAKERY		Site Address 2670 MONTEREY HY, SAN JOSE, CA 95111		Inspection Date 07/03/2025		Placard Color & Score GREEN 97		
Program PR0392386 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHAVEZ, DAVID		Inspection Time 12:30 - 13:30			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By ERICA SOLORIO				FSC Johanna Maldonado 10/06/2026

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						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				N
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		
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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Food employee observed washing dishes, then proceeded to preparation area to stir a container of chocolate.

[CA] When switching tasks, employees shall properly was hands with warm water, soap, and single use paper towels to reduce the risk of contamination.

Employees are required to wash their hands:

- Before beginning work
- Before handling food or clean equipment / utensils
- As often as necessary during food preparation to remove soil and contamination
- When switching from working with raw to ready to eat foods
- After touching body parts
- After coughing, sneezing, using handkerchief, tissue, using tobacco, eating or drinking
- After using the restroom
- Any time when contamination may occur

[COS] Employee was instructed clean and sanitize the utensil being used to stir chocolate and wash their hands.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
water	janitorial sink	120.00 Fahrenheit	
gelatina de leche	grab and go	40.00 Fahrenheit	IR
water	3 comp sink (deli)	120.00 Fahrenheit	
queso fresco	display cooler	39.00 Fahrenheit	IR
water	handwash sinks	100.00 Fahrenheit	
oaxacan cheese	3 door undercounter cooler	39.00 Fahrenheit	IR
cake	display case	38.00 Fahrenheit	IR
water	3 comp sink (bakery)	120.00 Fahrenheit	
ambient	walk in cooler	38.00 Fahrenheit	
water	restroom handwash sink	100.00 Fahrenheit	
cotija cheese	walk in cooler	36.00 Fahrenheit	IR
quaternary ammonium	3 comp sink (deli)	200.00 PPM	
carnitas	warmer	142.00 Fahrenheit	
quaternary ammonium	3 comp sink (bakery)	200.00 PPM	
chicken salad	display cooler	40.00 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 **7/17/2025**. 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

Erica Solorio

Received By: Erica Solorio
store manager

Signed On: July 03, 2025