

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 FA0212903 - SAFEWAY #919 DELI		Site Address 12876 SARATOGA-SUNNYVALE RD, SARATOGA, C.		Inspection Date 05/11/2026	
Program PR0305528 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAFEWAY INC		Inspection Time 12:55 - 14:10
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By ABEL GARCIA	FSC AISHA ELLIS 06/16/2028	

Placard Color & Score
GREEN
98

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	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						
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		X
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

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed accumulation of debris behind the oven and deep fryers at the cookline.

[CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

At the dishwashing area, observed heavily warped flooring with ripples.

[CA] Ensure flooring is properly installed and maintained. Flooring shall be smooth, durable and easily cleanable. Flooring that cannot be properly maintained or repaired shall be replaced.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked egg rounds	prep top	38.00 Fahrenheit	
cooked rice	hot holding unit	137.00 Fahrenheit	
cooked pasta	display refrigerator	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	warewash machine	160.00 Fahrenheit	
sausage rounds	prep top	38.00 Fahrenheit	
whole deli ham	walk-in refrigerator	40.00 Fahrenheit	
chicken teriyaki	hot holding unit	145.00 Fahrenheit	
cheese	cheese display refrigerator	38.00 Fahrenheit	
potato wedges	hot holding unit	150.00 Fahrenheit	
salsa	deli display refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
egg salad	display refrigerator	38.00 Fahrenheit	
sliced turkey	walk-in refrigerator	41.00 Fahrenheit	
cooked vegetables	hot holding unit	142.00 Fahrenheit	
sliced tomatoes	prep top	37.00 Fahrenheit	
cooked turkey leg	hot holding unit	152.00 Fahrenheit	
chicken salad	deli display refrigerator	40.00 Fahrenheit	
rotisserie chicken	hot holding unit	155.00 Fahrenheit	
hummus	deli display refrigerator	38.00 Fahrenheit	
whole deli turkey	walk-in refrigerator	40.00 Fahrenheit	
fried chicken	hot holding unit	150.00 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 **5/25/2026**. 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.

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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: ABEL GARCIA
STORE DIRECTOR

Signed On: May 11, 2026