

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 FA0266376 - SEAFOOD CITY - GROCERY STORE		Site Address 1535 LANDESS AV, MILPITAS, CA 95035		Inspection Date 03/06/2025		Placard Color & Score GREEN 81		
Program PR0393281 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name SFC MILPITAS INC		Inspection Time 11:05 - 12:30			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JOSE				FSC Jaime Lapitan 09/09/2026

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						S
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	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		X
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		X
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

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

Inspector Observations:

Lack of soap and paper towels at the handwash sink in the vegetable prep room.

[Corrective Action] Ensure soap and paper towels are available at all times.

[Corrective Action] Employee re-filled the soap and paper towel dispensers.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed black mold/mildew like substance on the labels of the rice wine (sake or soju) near the beer bottles.

[Corrective Action] Ensure bottles are clean and free of mold or mildew.

[Suitable Alternative] Employee removed all the affected bottles from the shelf.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Heavy dust accumulation on the exhaust vent in the restrooms.

[Corrective Action] Thoroughly clean and maintain clean.

2. Pink mold like substance observed on the clear plastic curtain at the meat packing room walk-in cooler.

[Corrective Action] Thoroughly clean plastic curtains or replace.

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:

1. Observed water dripping into catch trays at the evaporator in the vegetable walk-in cooler.

[Corrective Action] Maintain equipment in good condition.

2. Observed large ice formation inside the evaporator in the walk-in cooler at the meat packing room.

[Corrective Action] Maintain equipment in good condition.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed shelving from refrigeration unit and broken pallets stored outside of roll up door at the loading dock.

[Corrective Action] Remove unused items from the premise.

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

Inspector Observations:

1. Pooling of waste water in areas of missing floor tiles in the butcher room.

[Corrective Action] Repair the floor.

Follow-up for this violation scheduled for 03/21/2025.

2. Observed damaged cement flooring in the walk-in freezer near the kitchen.

[Corrective Action] Repair the floor.

Follow-up By
03/21/2025

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
pork, beef, chicken	butcher display case	37.00 Fahrenheit	
squid salad	end cap cooler	35.00 Fahrenheit	seafood area
pork blood, pork bones, pork longanisa	island meat case	42.00 Fahrenheit	
yakult yogurt drink	end cap cooler	38.00 Fahrenheit	
chicken, beef	walk-in cooler	35.00 Fahrenheit	packing room
hot water	3 compartment sink	120.00 Fahrenheit	butcher room
cut melons, bean sprouts	vegetable case	41.00 Fahrenheit	
milk, cheese, raw shell eggs	dairy walk-in cooler	34.00 Fahrenheit	
fish, imitation crab, fried fish balls	seafood case	39.00 Fahrenheit	
meat balls	deli cooler	34.00 Fahrenheit	
tofu, milk	deli cooler	35.00 Fahrenheit	
chicken, pork, beef	meat case	35.00 Fahrenheit	at wall
hot water	handwash sink	107.00 Fahrenheit	butcher room
hot water	3 compartment sink	120.00 Fahrenheit	
raw shell eggs	deli cooler	39.00 Fahrenheit	
siopao, desserts	large grab and go cooler	34.00 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 **3/20/2025**. 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.

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: Gomer Sinio
Manager
Signed On: March 06, 2025