

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 FA0207329 - FOOD MAXX 461-BAKERY	Site Address 1972 TULLY RD, SAN JOSE, CA 95122	Inspection Date 11/28/2025
Program PR0303980 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAVE MART SUPERMARKET	Inspection Time 09:45 - 10:45
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/26/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

This violation found not in compliance on 11/28/2025. See details below.

Minor Violations

Cited On: 11/28/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

At the meat department, the diverter valve at the 3 compartment sink's faucet is not working properly. The sink is still able to dispense hot water from the automatic sanitizer dispenser.

[Corrective Action] Ensure diverter valve is working properly.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	Meat department. After 50 minutes.
hot water	3 compartment sink	100.00 Fahrenheit	Bakery. After 50 minutes.
hot water	3 compartment sink	59.00 Fahrenheit	Bakery. Initial measurement.
hot water	handwash sink	59.00 Fahrenheit	Meat departmenet. Initial measurement.

Overall Comments:

A follow-up inspection was conducted to verify major violation (lack of hot water) from routine inspection conducted on 11/26/2025 is in compliance.

K21: Hot water was measured at 59 degrees Fahrenheit upon inspection. Per manager, the hot water heater was accidentally turned off. Manager re-ignited the hot water heater and hot water re-measured at 100 degrees Fahrenheit after 50 minutes.

NOTE: Ensure hot water is available prior to any food prep in the facility. Hot water shall be provided at least 120 degrees Fahrenheit at the 3 compartment sink and at least 100 degrees Fahrenheit at handwash sinks.

This is an after hours follow-up inspection and will be charged at the approved rate by the board of supervisors of \$645.00 per hour.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **12/12/2025**. 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: Silvia Ambriz
Bakery Manager

Signed On: November 28, 2025