

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 FA0255060 - TARGET STORES T-1427		Site Address 1600 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 10/13/2026		Placard Color & Score GREEN 95		
Program PR0402295 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name TARGET CORPORATION		Inspection Time 11:35 - 13:00			
Inspected By CRYSTAL GRIPPIN		Inspection Type ROUTINE INSPECTION		Consent By TRINA N.				FSC Exempt 06/22/2027

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						S

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		X
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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water from handwash sinks in the employee and pharmacy restrooms measured at 71°F.

[CA] The temperature of the water at handwashing sinks shall be at least 100°F, but not greater than 108°F if temperature is not readily adjusted at faucet.

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 gap at loading dock door.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Dairy Display Cooler	41.00 Fahrenheit	
Warm Water	Handwash Sink - Employee restrooms, Pharmacy restroom	71.00 Fahrenheit	
Half & half	Coffee/Dairy Display Cooler	38.00 Fahrenheit	IR
Ambient	Egg & Milk Reach-In Cooler	40.00 Fahrenheit	
Milk	Online Order Reach-In Cooler	37.00 Fahrenheit	IR
Milk	Egg & Milk Reach-In Cooler	36.00 Fahrenheit	IR
Hot Water	Service Sink	135.00 Fahrenheit	
Vegan sausage	Produce Display Cooler	40.00 Fahrenheit	
Yogurt	Online Order Reach-In Cooler	37.00 Fahrenheit	IR
Warm Water	Handwash Sink - Customer restrooms	100.00 Fahrenheit	
Little Smokies	Meat Display Cooler	38.00 Fahrenheit	
Shredded cheese	Cheese & Meat Display Cooler	40.00 Fahrenheit	
Ambient	Online Order Reach-In Cooler	38.00 Fahrenheit	
Sausage	Meat Display Cooler	37.00 Fahrenheit	
Protein shake	Juice Bar Display Cooler	41.00 Fahrenheit	IR
Yogurt	Dairy Display Cooler	40.00 Fahrenheit	IR
Egg	Egg & Milk Reach-In Cooler	38.00 Fahrenheit	IR
Spinach ricotta ravioli	Meal Display Cooler	41.00 Fahrenheit	
Crab cakes	Seafood Chest Freezer	12.00 Fahrenheit	IR
Butter	Cheese & Butter Display Cooler	40.00 Fahrenheit	

Overall Comments:

Joint inspection with Jasmine L. Report written by Crystal G.

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 **10/27/2026**. 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: Trina Nguyen
Store Director

Signed On: October 13, 2026