

# 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

|                                                                  |  |                                                                |                                         |                                      |                                         |                                                                                                                                                                |  |                                 |
|------------------------------------------------------------------|--|----------------------------------------------------------------|-----------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------|
| <b>Facility</b><br>FA0200676 - 99 RANCH SUPERMARKET - GROCERY    |  | <b>Site Address</b><br>10425 S DE ANZA BL, CUPERTINO, CA 95014 |                                         | <b>Inspection Date</b><br>01/17/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>87</b> </div> |  |                                 |
| <b>Program</b><br>PR0301667 - NO FOOD PREP > 20,000 SQ FT - FP08 |  |                                                                | <b>Owner Name</b><br>WELCOME MARKET INC |                                      | <b>Inspection Time</b><br>10:30 - 11:30 |                                                                                                                                                                |  |                                 |
| <b>Inspected By</b><br>DENNIS LY                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                         | <b>Consent By</b><br>MARK            |                                         |                                                                                                                                                                |  | <b>FSC</b> Jianhao Ma<br>6/9/28 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | 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                                      |    |       |       |        |     |     |     |

  

| 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                                          | X   |     |
| K27                   | Food separated and protected                                                        | X   |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| K30                   | Food storage: food storage containers identified                                    | X   |     |
| 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                                 | X   |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| K40                   | Wiping cloths: properly used, stored                                                | X   |     |
| 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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|                                                           |                                   |                                                         |                                  |
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| Program<br>PR0301667 - NO FOOD PREP > 20,000 SQ FT - FP08 |                                   | Owner Name<br>WELCOME MARKET INC                        | Inspection Time<br>10:30 - 11:30 |
| 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

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

**Inspector Observations: Observed multiple canned foods on the display for sale with dents on the seams or rim of the cans. [CA] Cans with dents on the rim or seams must be removed from sale.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Observed potentially hazardous food thawing in standing water at the three compartment sink in the meat department.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Observed raw chicken stored above raw pork inside the meat department's walk-in cooler. [CA] Raw food shall be properly stored in order of it's minimum internal cooking temperatures to prevent cross contamination. For example raw chicken with a minimum internal cooking temperature of 165F shall be stored separate or below raw pork with a minimum internal cooking temperature of 145F.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Observed containers of food stored on the floor inside the walk-in cooler located in the back of the facility. [CA] Store food a minimum of 6 inches off the floor to protect the food from contamination and allow adequate space for ease of frequent cleaning.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed employees using the three compartment sink to thaw food at the meat compartment. [CA] Thawing of food shall be completed using the food preparation sink.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Observed wiping towels used, reused, and stored on prep surfaces at the meat department and the produce prep room. [CA]**

**Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item           | Location                            | Measurement       | Comments |
|----------------|-------------------------------------|-------------------|----------|
| Quat sanitizer | Three compartment sink - meat dept. | 200.00 PPM        |          |
| Noodles        | Open air refrigeration              | 38.00 Fahrenheit  |          |
| tripe          | Open air refrigeration              | 40.00 Fahrenheit  |          |
| Hot water      | Handwash sink - meat dept           | 100.00 Fahrenheit |          |
| Bean sprouts   | Open air refrigeration produce area | 40.00 Fahrenheit  |          |
| Tofu           | Open air refrigeration              | 40.00 Fahrenheit  |          |
| ground beef    | Display cooler - meat dept.         | 38.00 Fahrenheit  |          |
| Milk           | Walk-in cooler in back              | 40.00 Fahrenheit  |          |
| Raw pork belly | Open air refrigeration              | 39.00 Fahrenheit  |          |
| Bean sprouts   | Walk-in cooler produce              | 38.00 Fahrenheit  |          |
| Hot water      | Three compartment sink - meat dept. | 120.00 Fahrenheit |          |
| Raw beef       | Walk-in cooler - meat dept.         | 37.00 Fahrenheit  |          |
| tofu           | Walk-in cooler in back              | 41.00 Fahrenheit  |          |
| Eggs           | Walk-in cooler in back              | 41.00 Fahrenheit  |          |
| Raw steak      | Open air refrigeration              | 40.00 Fahrenheit  |          |
| Raw pork       | Display cooler - meat dept.         | 36.00 Fahrenheit  |          |
| Raw chicken    | Walk-in cooler - meat dept.         | 37.00 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 **1/31/2025**. 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: Mark Ma  
Manager

Signed On: January 17, 2025