

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 FA0212479 - ADEL'S LIQUORS		Site Address 3737 E EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 02/13/2024
Program PR0301608 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06		Owner Name NGUYEN, TINA	Inspection Time 10:00 - 10:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By TINA NGUYEN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/18/2024
 K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 01/19/2024

Minor Violations

Cited On: 01/19/2024
 K06 - 3 Points - Inadequate handwash facilities; supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)
This violation found not in compliance on 02/13/2024. See details below.

Cited On: 01/19/2024
 K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)
This violation found not in compliance on 02/13/2024. See details below.

Cited On: 02/13/2024
 K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)
Inspector Observations: The facility has a storage issue with the sales floor and back storage area being crowded. Storage areas are dirty.[CA] Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination.

Follow-up By
02/13/2024

Several foods and food boxes are stored directly on the floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Bin of damaged, expired, or returned food items is placed on the sales floor.[CA] All returned or damaged food products and food products from which the label has been removed shall be separated and stored in a separate area and in a manner that shall prevent adulteration of other foods and shall not contribute to a vermin problem. Relocate the bin for damaged, expired, or returned items to an approved location.

Cited On: 01/19/2024
 K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)
This violation found not in compliance on 02/13/2024. See details below.

Cited On: 02/13/2024
 K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)
Inspector Observations: Shelving of facility has an accumulation of dirt, grime, and dust.[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Clean and sanitize the facility's shelving.

Follow-up By
02/13/2024

Cited On: 01/19/2024
 K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276
This violation found not in compliance on 02/13/2024. See details below.

OFFICIAL INSPECTION REPORT

Facility FA0212479 - ADEL'S LIQUORS	Site Address 3737 E EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 02/13/2024
Program PR0301608 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06	Owner Name NGUYEN, TINA	Inspection Time 10:00 - 10:45

Cited On: 01/19/2024

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

This violation found not in compliance on 02/13/2024. See details below.

Cited On: 02/13/2024

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: The back storage area has personal clothing items layed across on items stored for facility use. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

**Follow-up By
02/13/2024**

The back storage area is cluttered and unorganized. Ceiling storage of the back area is cluttered with personal items and other items that do not pertain the operation of the facility such as washing and drying machine, [CA] Storage room shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Cited On: 01/19/2024

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

This violation found not in compliance on 02/13/2024. See details below.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Janitorial/hand wash sink	120.00 Fahrenheit	

Overall Comments:

Note: 1. This is a second follow-up inspection to the follow-up inspection conducted on 01/19/24. The facility was closed on 01/18/24 for cockroach and rodent infestation. During today's follow-up inspection, no live or dead cockroaches were observed, and no rodent droppings were observed in both the front grocery and back in the storage areas. However, the store must improve its storage system to prevent insect and rodent hidings and for easy cleaning of the floor areas.

2. Since this is a second follow-up inspection, the owner will be billed one time fee of \$290.00. The invoice must be paid within 10 business days.

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 **2/27/2024**. 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: Tina Nguyen
Owner

Signed On: February 13, 2024