

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 FA0269441 - FRESCO WORLD MARKET		Site Address 2217 QUIMBY RD, SAN JOSE, CA 95122		Inspection Date 12/03/2025		Placard Color & Score YELLOW 71		
Program PR0400856 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name LION FOODS, LLC		Inspection Time 14:00 - 15:50			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By DIANE				FSC Huaxing Wu 02/17/2027

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						
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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
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						N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display			X				S
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		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	X	
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	X	
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	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: *Hand wash sink at the produce department inoperable.*

Follow-up By
12/17/2025

Hand wash sink at the meat department, outside of the walk-in refrigerator is disconnected. Second hand wash sink where the poultry is prepared available for use.

Hand wash sink at the meat department, poultry side obstructed with equipment and cleaning materials inside the wash basin.

[CA] Provide sufficient number and conveniently locate handwash sinks near food prep area or warewashing area. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[SA/COS] Obstructions at the hand wash sink at the poultry side of the meat department was cleared. For employees working at the produce area in the warehouse, temporarily utilize the preparation sink to wash hands.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Sewer drain in front of the meat department three-compartment sink observed backing up when sink is in use. Floor trough drain in front of sewer drain observed clogged and unable to drain.*

Follow-up By
12/17/2025

All other floor sinks observed draining properly.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

[SA] Temporarily utilize the three-compartment sink at the seafood department until plumbing has been repaired.

**** Repeat violation.**

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Shell stock tags maintained commingled inside plastic bag.*

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

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 bag of frozen raw meat stored on top of pallet of bagged ice in the walk-in freezer in the back of the warehouse.*

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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: *Observed plastic pieces on the meat slicer conveyor belt deteriorating.*

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. Replace conveyor belt.

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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 employee at the meat department utilize a broom used to sweep the floor to sweep together food debris inside the large mixing table. At the time, employees were finished marinating/mixing meat on the mixing table and were cleaning and sanitizing area and equipment.*

[CA] *Discontinue use of floor broom to clean food contact surfaces. Use designated equipment.*

To-go containers used as scoops for bulk ingredients at the meat department.

[CA] *Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.*

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: *Hot water faucet at the produce three-compartment sink inoperable.*

[CA] *Repair plumbing fixture and maintain in clean and good repair.*

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

Inspector Observations: *Heavy accumulation of food debris and food residues observed on floors and walls of the walk-in refrigerator of the meat department.*

[CA] *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Meat department	41.00 Fahrenheit	
Shell stock tank water	Seafood department	39.00 Fahrenheit	For live clams
Oysters on ice	Seafood department	36.00 Fahrenheit	
Raw chicken	Meat department	40.00 Fahrenheit	
Raw pork	Meat department	39.00 Fahrenheit	
Tofu	Sales floor	38.00 Fahrenheit	
Milk	Dairy walk-in refrigerator	38.00 Fahrenheit	
Hot water	Seafood department - three-compartment	124.00 Fahrenheit	
Chicken gizzards	Display refrigerator	20.00 Fahrenheit	
Salmon head	Seafood department - on ice	38.00 Fahrenheit	
Raw tripe	Meat department - walk-in refrigerator	37.00 Fahrenheit	
Raw whole fish	Seafood department - on ice	38.00 Fahrenheit	
Pork kidney	Display refrigerator	40.00 Fahrenheit	
Marinated shrimp	Seafood display	40.00 Fahrenheit	
Pork blood sausage	Display refrigerator	40.00 Fahrenheit	
Hot water	Produce dept - preparation sink	120.00 Fahrenheit	
Raw shelled eggs	Sales floor	39.00 Fahrenheit	
Milk	Sales floor	40.00 Fahrenheit	
Raw oysters	Seafood department - walk-in refrigerator	37.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.

- A follow-up inspection will be conducted to verify compliance of all major violations.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector

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availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 **12/17/2025**. 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: Jesus L.
Manager

Signed On: December 03, 2025