

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 FA0206928 - LION SUPER-RETAIL	Site Address 1710 TULLY RD, SAN JOSE, CA 95122	Inspection Date 10/08/2025
Program PR0303023 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name LONGCHAMP CORP	Inspection Time 15:30 - 16:20
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/24/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/08/2025

Cited On: 09/24/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 10/08/2025

Cited On: 09/24/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Compliance of this violation has been verified on: 10/08/2025

Cited On: 09/24/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/08/2025

Cited On: 09/26/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/08/2025

Cited On: 09/30/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/08/2025

Minor Violations

Cited On: 10/08/2025

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

Inspector Observations: Hot water at the three-compartment sink at the meat department measured at 115F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sink	105.00 Fahrenheit	

Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to evidence of a vermin infestation.

- Facility has corrected the following:

- K06M - Inadequate hand wash facilities: supplied or accessible.

- Hand wash station at the meat and seafood department has been repaired. Hot and cold water along with paper towels and hand soap were readily available and easily accessible.

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- **K14M - Food contact surfaces unclean and unsanitized.**
 - Cutting boards of the meat and seafood department has been.
 - Make plans to replace any scored and heavily stained cutting boards.
 - Ensure all food contact surfaces are cleaned and sanitized at the required frequencies or as needed.
- **K23M - Observed rodent, insects, birds, or animals:**
 - Facility has been serviced by pest control company and will continue with weekly services.
 - All areas have been cleaned and sanitized of vermin.
 - At time of inspection, no evidence of live or dead cockroaches observed, no rodent droppings observed.
- At time of follow-up, facility was closed. Food temperatures was discussed with manager.
- Facility is hereby authorized to reopen and resume operation.
 - Continue to address all other violations noted on previous inspection reports.

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 **10/22/2025**. 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: Tony
Manager
Signed On: October 08, 2025