

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 FA0213645 - ZANOTTO'S SUNNYVALE MARKET - GROCERY		Site Address 1356 S MARY AV, SUNNYVALE, CA 94087		Inspection Date 01/28/2025		Placard Color & Score GREEN 93		
Program PR0300726 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name ZANOTTO'S SUNNYVALE MA		Inspection Time 14:00 - 15:00			
Inspected By JESSICA ZERTUCHE		Inspection Type ROUTINE INSPECTION		Consent By HANNA AND DANINE				FSC Carlos Flores exp 10/14/2028

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						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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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						

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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0213645 - ZANOTTO'S SUNNYVALE MARKET - GROCERY	Site Address 1356 S MARY AV, SUNNYVALE, CA 94087	Inspection Date 01/28/2025
Program PR0300726 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name ZANOTTO'S SUNNYVALE MARKET	Inspection Time 14:00 - 15:00
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

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

Inspector Observations: Tags for Mussels on display are not observed next to the product. Tags found for 3 different mussel lots observed stored in a bag in no particular order.

[CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.

Shellstock may be removed from the container in which they are received and displayed on drained ice or held in a display container with source properly identified.

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.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed label for un-pasteurized juice (packaged at this facility) without manufacturer name.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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: In the produce area, found an electric insect control device installed on wall above the 3-compartment sink, also above the orange juicer

[CA] - Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device and be installed away from the storage and preparation of food or food contact surfaces and linens.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	3-comp sink	200.00 PPM	
ambient air	walk in freezer	1.00 Fahrenheit	
ambient air	freezer	1.00 Fahrenheit	
cheese	display at cheese table	34.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
raw pork	display case	35.00 Fahrenheit	
cheese	reach in	38.00 Fahrenheit	
raw beef	walk in	38.00 Fahrenheit	
tofu	produce aisle	39.00 Fahrenheit	
milk	walk in	36.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	
raw sausage	display case	39.00 Fahrenheit	

Overall Comments:

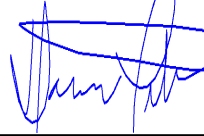
OFFICIAL INSPECTION REPORT

Facility FA0213645 - ZANOTTO'S SUNNYVALE MARKET - GROCERY	Site Address 1356 S MARY AV, SUNNYVALE, CA 94087	Inspection Date 01/28/2025
Program PR0300726 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name ZANOTTO'S SUNNYVALE MARKET	Inspection Time 14:00 - 15:00

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 2/11/2025. 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: Hanna Tibbils
store manager
Signed On: January 28, 2025