

# 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> FA0261132 - COSTCO WHOLESALE #1004 - SNACK BAR		<b>Site Address</b> 1709 AUTOMATION PY, SAN JOSE, CA 95131		<b>Inspection Date</b> 04/13/2026	
<b>Program</b> PR0382857 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> COSTCO WHOLESALE CORP		<b>Inspection Time</b> 11:00 - 11:45
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MATT AND NEREIDA	<b>FSC GERMAN MARTINEZ</b> 09/28/2026		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>93</b>

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		
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	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		
K33 Nonfood contact surfaces clean	X	
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		
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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K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Measured hot water at the 3-compartment sink to be 106F.**

**[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.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Observed accumulation of dust on the fan covers inside the walk-in refrigerator.**

**[CA] Keep fan covers clean to prevent dust from contaminating food.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Per operators a new oven was added (MOFFAT TURBOFAN) and a soft serve machine was replaced (new model) approximately 2 months prior. Plan Check approval/documentation was not available for review.**

**[CA] Prior to the installation of any new equipment, submittal is required to Plan Check.**

**Note: inspector will follow up with facility in regards to Plan Check submittal deadline.**

**For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday. Equipment must be finaled by plan check before use.**

**For complete information on the Plan Check submittal process, go to [ehinfo.org](http://ehinfo.org) -> Food and Retail -> Plan Review for Restaurants, groceries, and other fixed food facilities**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	106.00 Fahrenheit	
CHEESE, MILK	WALK-IN REFRIGERATOR	39.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
HOT DOGS	HOT HOLDING	180.00 Fahrenheit	
SHREDDED CHEESE	PREP INSERT	40.00 Fahrenheit	

### Overall Comments:

#### 3. Snack Bar

**Note - Operators stated:**

1. New ovens were added to multiple Costco locations.
2. This facility's bakery underwent a major remodel around 2022.

**Specialist may conduct file review and follow up regarding plan check submittal requirements for the bakery.**

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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 **4/27/2026**. 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



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**Received By:** German Martinez  
General Manager

**Signed On:** April 13, 2026