

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 FA0258110 - CHAVEZ SUPERMARKET		Site Address 2327 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 08/18/2025		Placard Color & Score GREEN 89		
Program PR0377785 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name DAVID & ESPERANZA CHAVE		Inspection Time 09:00 - 10:40			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By DENELIS PINEDA				FSC Denelis Pineda 10/6/2026

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						
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						
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	X	
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	X	
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	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

No major violations were observed during this inspection.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: No consumer advisory is provided for the raw ceviche cooked in lemon located in the meat dept display case.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Flour and sugar containers have no label.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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

Inspector Observations: 1. Observed black organic growth on wall behind the bakery 3 comp sink.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

2. Fan covers in the bakery, meat dept and beverage cooler have accumulation of dust.

[CA] Maintain fan covers clean to prevent contamination of food.

3. Exterior of spice bins have animal blood in the meat dept.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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 wood table deteriorating located in front of the meat department ice machines; table is no longer smooth and has deep cutting grooves.

[CA] Discontinue using table for food preparation; provide a table that is smooth, durable and easily cleanable. Per Manager, table will be replaced by a stainless steel table.

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

Inspector Observations: Animal juice and blood observed spilled on floor under the storage racks in the meat department walk-in cooler.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
water	3 comp - meat dept	121.00 Fahrenheit	
vanilla icing	bakery walk-in	34.00 Fahrenheit	
milk	bakery walk-in	36.00 Fahrenheit	
cake	cake display case	38.00 Fahrenheit	
water	hand sink bakery	100.00 Fahrenheit	
raw shell eggs	reach in	40.00 Fahrenheit	
sausage	merchandiser	38.00 Fahrenheit	
cut melon	produce merchandiser	40.00 Fahrenheit	
water	hand sink - restroom	100.00 Fahrenheit	
ceviche	meat dept display case	43.00 Fahrenheit	per PIC, chicken salad is prepared in restaurant and was brought a few minutes before inspection.
chicken salad	meat dept display case	46.00 Fahrenheit	per PIC, chicken salad is prepared in restaurant and was brought a few minutes before inspection.
water	3 comp sink	130.00 Fahrenheit	
milk	reach in	34.00 Fahrenheit	
quat sanitizer	bucket	200.00 Fahrenheit	
cheese	meat dept display case	39.00 Fahrenheit	raw shrimp - 34F raw salmon - 37F raw chicken - 34F raw beef - 41F raw beef - 41F raw pork - 41F

Overall Comments:

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 **9/1/2025**. 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

Denelis Pineda

Received By: Denelis Pineda
Store Manager
Signed On: August 18, 2025