

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 FA0260865 - SAFEWAY #1879 - MARKET		Site Address 555 E CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 06/23/2026		Placard Color & Score GREEN 96		
Program PR0382431 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC		Inspection Time 11:50 - 13:10			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By YUSEFF				FSC Gina Lopez 09/03/2030

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						S
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						
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0260865 - SAFEWAY #1879 - MARKET	Site Address 555 E CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 06/23/2026
Program PR0382431 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name SAFEWAY INC	Inspection Time 11:50 - 13:10
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

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:

1. Heavy frost accumulation in the freezer unit at aisle three.

[Corrective Action] Ensure equipment is properly functioning.

2. Loud fan noise from the front endcap cooler.

[Corrective Action] Ensure equipment is properly functioning.

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

Inspector Observations:

1. Damaged ceiling panel in the produce prep room.

[Corrective Action] Maintain ceiling panels in good condition.

2. Missing trim around wall corners at meat department service area by butcher display cooler.

[Corrective Action] Install trim.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	produce
watermelon	open top island cooler	41.00 Fahrenheit	produce
beef, pork, chicken	meat case	39.00 Fahrenheit	
mac and cheese, chicken skewers	Ready Meals cooler	40.00 Fahrenheit	
deli meat	large grab and go cooler - backwall	40.00 Fahrenheit	
yogurt, cheese	dairy case aisle 5	40.00 Fahrenheit	
hummus	vegetable case	37.00 Fahrenheit	along sidewall
milk	merchandiser/walk-in cooler	40.00 Fahrenheit	
hot water	3 compartment sink	124.00 Fahrenheit	produce
guacamole, salsa	single door upright display cooler	41.00 Fahrenheit	
ranch dressing	vegetable case	40.00 Fahrenheit	
tofu	endcap cooler - backside	41.00 Fahrenheit	produce
beef	butcher walk-in cooler	36.00 Fahrenheit	
oyster, shrimp, crab, chicken, sausage	butcher display case	38.00 Fahrenheit	
Nake Juice drink	endcap cooler - front side	39.00 Fahrenheit	
yogurt	4 sided dairy cooler	39.00 Fahrenheit	
breakfast sausage	grab and go cooler - backwall	35.00 Fahrenheit	
salmon	small grab and go	41.00 Fahrenheit	meat department
hot water	3 compartment sink	130.00 Fahrenheit	meat department
cut melons	vegetable case	39.00 Fahrenheit	
mongolian beef	grab and go cooler - backwall	38.00 Fahrenheit	
ham	grab and go cooler boar's head	41.00 Fahrenheit	
chicken, beef, sausage	4 sided open top cooler	41.00 Fahrenheit	meat department
cream cheese	walk-in cooler	38.00 Fahrenheit	produce
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	meat department

OFFICIAL INSPECTION REPORT

Facility FA0260865 - SAFEWAY #1879 - MARKET	Site Address 555 E CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 06/23/2026
Program PR0382431 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name SAFEWAY INC	Inspection Time 11:50 - 13:10

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 **7/7/2026**. 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



Received By: Yuseff Diaz
Assistant Manager

Signed On: June 23, 2026