

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 FA0267920 - SAFEWAY #2150 - GROCERY		Site Address 1489 BIRD AV, SAN JOSE, CA 95125		Inspection Date 07/14/2025		Placard Color & Score GREEN 90		
Program PR0395388 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY, INC		Inspection Time 08:00 - 09:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By VANESSA DIAZ				FSC VANESSA DIAZ 10-20-27

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		S
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		
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	X	

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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

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: FOUND A DENTED CAN ON THE FOOD DISPLAY SHELVES ON THE FLOOR. [CA] REMOVE DENTED CAN FOR RETURN OR DISCARD.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND WASTE WATER IN THE MOP BUCKET. [CA] DISCARD WASTE WATER IN THE SANITARY SEWER.

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: FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGN IN THE EMPLOYEE'S RESTROOM. [CA] PROVIDE SIGN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
TOFU	PRODUCE REFRIGERATOR	41.00 Fahrenheit	
PORK	WALK IN COOLER	32.00 Fahrenheit	
FISH FILET	DISPLAY FREEZER	2.00 Fahrenheit	
CARNITAS	DISPLAY REFRIGERATOR	35.00 Fahrenheit	
SOUR CREAM	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
EGGS	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
ICE CREAM	WALK IN COOLER	14.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
RAVIOLI	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
CHICKEN FETTUCCINE ALFREODO	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
BEEF	WALK IN COOLER	32.00 Fahrenheit	
YOGURT	DISPLAY REFRIGERATOR	35.00 Fahrenheit	
BURRITO	DISPLAY FREEZER	2.00 Fahrenheit	
BUTTERNUT SQUASH	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
ITALIAN SAUSAGE	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
COLD CUTS	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
BACON	DISPLAY REFRIGERATOR	36.00 Fahrenheit	
PRODUCE AND FRUIT	WALK IN COOLER	36.00 Fahrenheit	
WATERMELON	CUT FRUIT REFRIGERATOR	41.00 Fahrenheit	
CHICKEN	WALK IN COOLER	32.00 Fahrenheit	
MEAT	DISPLAY REFRIGERATOR	35.00 Fahrenheit	
CHEESE	DISPLAY REFRIGERATOR	34.00 Fahrenheit	
FISH	DISPLAY REFRIGERATOR	34.00 Fahrenheit	
GROUND TURKEY	DISPLAY REFRIGERATOR	40.00 Fahrenheit	

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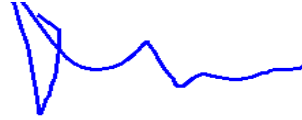
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Overall Comments:

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 7/28/2025. 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: VANESSA DIAZ
MANAGER

Signed On: July 14, 2025