

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 FA0207329 - FOOD MAXX #461 - GROCERY		Site Address 1972 TULLY RD, SAN JOSE, CA 95122		Inspection Date 11/26/2025	
Program PR0303981 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAVE MART SUPERMARKET		Inspection Time 13:05 - 14:05
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By ROWENA	FSC Mersiha Lendo 09/19/2028		

Placard Color & Score GREEN 82

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				N
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		X			N
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	X	
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	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

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Facility lacks hot water. Water at hand wash stations and three-compartment stations throughout the facility measured at 61F.

Follow-up By
12/01/2025

Manager stated that the hot water went out yesterday and that a work order has been placed.

[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.

[SA] Facility's meat department where opened food is processed is temporarily closed until hot water is restored. Remaining grocery store where prepackaged food is offered may remain opened. All rotisserie chicken prepared in the morning in the hot holding cases were removed.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed half eaten snacks stored throughout the ware house.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station in the ware house of the produce side lacked paper towels. Hand wash station also observed slow to drain.

*** Facility does not conduct any type of food preparation for produce.**

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure hand soap and paper towels are easily accessible and readily available at all times.

Hand wash station at the meat department obstructed with oven mitts placed inside the wash basin. Hand wash station also observed with heavy accumulation of grime.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Produce department three-compartment sink observed with heavy accumulation of debris.

[CA] Clean and maintain three-compartment sink.

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

Inspector Observations: Heavy accumulation of debris, garbage, and food observed on floors throughout the warehouse and underneath storage racks inside the walk-in coolers.

[CA] Clean and maintain floors of accumulated debris.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Frozen turkey	Top load freezers	20.00 Fahrenheit	
Milk	Diary walk-in refrigerator	38.00 Fahrenheit	
Raw rotisserie chicken - staged	Meat department	41.00 Fahrenheit	
Prepackaged dungenous crab	Display	40.00 Fahrenheit	
Prepackaged cheese	Display	38.00 Fahrenheit	
Raw salmon fillet	Display	40.00 Fahrenheit	
Packaged raw chicken	Sales floor	41.00 Fahrenheit	
Ambient	Produce walk-in refrigerator	41.00 Fahrenheit	
Ambient	Walk-in freezer	5.00 Fahrenheit	
Ambient	Display freezer	12.00 Fahrenheit	
Packaged raw beef	Meat department - walk-in refrigerator	41.00 Fahrenheit	
Packaged raw pork	Sales floor	40.00 Fahrenheit	

Overall Comments:

- Facility lacks adequate supply of hot water.
- Facility's meat department, where opened food is prepared, is hereby ordered to immediately cease and desist all activities.
 - Meat department is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.
 - Meat department shall remain closed until hot water measuring 120F is provided at all critical sinks with the exception of hand wash sinks, AND authorization is provided by this Division.
- Remainder of the grocery store (all prepackaged items) may continue to operate.
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.
- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

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 **12/10/2025**. 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: Alicia H.
 Manager
Signed On: November 26, 2025