

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 FA0206665 - ONE STEP FOOD MARKET INC		Site Address 1701 LUNDY AV 130, SAN JOSE, CA 95131		Inspection Date 04/07/2026	
Program PR0306890 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name ONE STEP FOOD MARKET INC		Inspection Time 11:35 - 12:35
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By CARL	FSC YAODONG GUO 1/20/2031		

Placard Color & Score
GREEN
86

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						
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		X			N
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		
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	X	
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

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Observed several types of meat skewers (beef, lamb, pork, fish, shrimp, chicken) were packaged in Reduced-oxygen packaging bags (ROP). The ROP sealing machine had not been approved by this Agency. PIC was not able to show time-marking showing that the items were packaged within the past 48 hours.

[CA] Food facility shall obtain a HACCP plan approval for all alternate practice or procedure. Alternatively, SOPs must be submitted to this Agency and approved in writing.

[COS] ROP meat skewers were discarded. See VCD form.

Minor Violations

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

Inspector Observations: Observed food containers stored directly on the floor in the walk-in freezer.

[CA] Store food at least 6 inches above the floor on approved shelving.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: A metal probe thermometer was not available upon request.

[CA] Obtain a metal probe thermometer to measure internal food temperatures.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed unapproved sealing machine in the rear prep area. Records indicate this equipment has not been approved by this Agency. ANSI certification could not be verified,

[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Contact Plan Check at (408) 918-3400 for questions related to approved equipment. Equipment must be FINALED by Plan Check before use.

[SA] The sealing machine was impounded. See Impound form.

Performance-Based Inspection Questions

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
EGGS	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
FROZEN MEATS	WALK-IN FREEZER, CHEST FREEZERS	5.00 Fahrenheit	

Overall Comments:

Facility is not permitted to conduct ROP (Reduced-oxygen packaging) without either a HACCP plan from the state (CDPH), or an approved SOP submitted to this Agency.

The submitted SOPs must comply with the following requirements:

A FOOD FACILITY is not required to have an HACCP plan in the FOOD FACILITY uses a REDUCED-OXYGEN PACKAGING method

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to package hazardous FOOD that always complies with the following standards with respect to packaging the hazardous FOOD:

- (1) The FOOD is labeled with the production time and date.**
- (2) The FOOD is held at 41 degrees Fahrenheit or lower during refrigerated storage.**
- (3) The FOOD is removed from its package in the FOOD FACILITY within 48 hours after packaging.**

Facility must find an alternative method of packaging skewers for customers. Facility must email mindy.nguyen@deh.sccgov.org with description/photos of alternate method of packaging the skewers and obtain written approval before conducting new packaging method(s).

Any new equipment (including sealing equipment) must be NSF/ANSI approved, and approved by this Agency before use.

Consulted supervisor C. Hee. Reports were emailed to PIC during inspection.

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 **4/21/2026**. 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: Yaodong Guo
Owner

Signed On: April 07, 2026