

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 FA0253487 - SILVER CREEK COMMUNITY MARKET BY NEW		Site Address 5667 SILVER CREEK VALLEY RD, SAN JOSE, CA 95128		Inspection Date 08/15/2025		Placard Color & Score GREEN 75		
Program PR0369172 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NEW LEAF COMMUNITY MARKET		Inspection Time 12:10 - 14:10			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By ERNEST REVELEZ				FSC Arthur Tiscareno 06/02/2029

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		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				
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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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Program PR0369172 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NEW LEAF COMMUNITY MARKETS INC	Inspection Time 12:10 - 14:10
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees returning from lunch break and from outside were not washing their hands before touching food products and cleaning utensils.

[CA] Employee must be trained that they need to wash hand when returning to the kitchen, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. Employees were told to wash their hands (COS)

Follow-up By
08/15/2025

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: The sanitizer concentration on the kitchen's three compartment warewash sink was measured at 0 ppm chlorine.

[CA] Whenever sanitizing utensils/equipment is conducted using a three compartment warewash sink, there must be a 100-ppm residual chlorine or 200 ppm quaternary ammonia sanitizer level on the sanitizing compartment. The person in charge refilled one sink of the warewash sink with lukewarm water and added bleach manually to create a 100-ppm chlorine solution to sanitize the utensils (COS).

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: The facility uses vinegar to acidify the rice to keep it at room temperature. It also deals with raw fish.

[CA] If a facility uses special processing to store to improve the shelf life of potentially hazardous food products like rice, we must write a HACCP plan and standard operational procedure (SOP) to identify and evaluate the critical control points. Please provide an HACCP plan SOP for the facility.

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

Inspector Observations: The facility serves sushi products which have raw, partially cooked, or medium rare food ingredients, but the risk of eating such food products is not clearly noted on the menu.

[CA] If any food products that have animal-derived contents that are sold raw, partially cooked, or served medium rare, the consumer must be notified orally by the employees, or consumer advisory note must be written on the menu that specifies:

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Some open bag food products were stored on the shelf in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

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

Inspector Observations: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Working utensils were stored on an unclean surface.

[CA] All reusable utensils must be stored in clean container/surface in between use.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations: Multiple wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Rice	Poke station	39.00 Fahrenheit	
Beans	Walk-in cooler	35.00 Fahrenheit	
Cheese	Cheese station	34.00 Fahrenheit	
Teriyaki chicken	Self-serve hot plate	145.00 Fahrenheit	
Sushi rolls	Display case	40.00 Fahrenheit	
Rice	Steam table	150.00 Fahrenheit	
Beef	Walk-in cooler	35.00 Fahrenheit	
Beans	Steam table	140.00 Fahrenheit	
Beef	Steam table	154.00 Fahrenheit	
Hot water	Deli's three compartment sink	130.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	
Raw fish	Poke station	34.00 Fahrenheit	
Chicken	Self-serve hot case	34.00 Fahrenheit	
Salmon	Poke station	35.00 Fahrenheit	

Overall Comments:

Note:1. Food safety manager certificate: Arthur Tiscareno - 06/02/2029

2. The deli has a bakery, cheese, and sushi sub-stations. The cheese station has its own hand and warewash facilities.

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 **8/29/2025**. 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: Ernest Revelez
Assistant Store Manager

Signed On: August 15, 2025