

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 FA0211035 - SPREADZ DELI		Site Address 850 CHARCOT AV, SAN JOSE, CA 95131		Inspection Date 03/24/2025		Placard Color & Score GREEN 87		
Program PR0301982 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name A&M GLOBAL ENTERPRISE		Inspection Time 12:55 - 14:40			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By SABAS				FSC MICHAEL ELIASNIA 08/12/2029

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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	X	
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	X	
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	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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: Measured chlorine in the dishwasher and 3-compartment sink to be over 200ppm. Dishes were actively being washed in the dishwasher.

[CA] Sanitize dishes with 50ppm chlorine in the dishwasher and 100ppm manually.

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: Observed uncovered bulk food containers (rice, lentils) in dry storage room.

[CA] Cover foods with lids when not in use to prevent cross-contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of grease on sides of cooking equipment under the hood.

[CA] Keep surfaces clean.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed two light bulbs under the hood were not functional.

[CA] Repair/replace light bulbs.

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

Inspector Observations: A metal probe thermometer was not available.

[CA] Obtain a metal probe thermometer for measuring internal food temperatures.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Under the 3-compartment sink and the handwash sink in the dishwashing area: observed lack of one inch air gaps between drain pipes and the top of the floor sinks.

[CA] Maintain a minimum one inch air gap between the drain pipes and the top of the floor sinks to prevent wastewater backflow.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
SALAD DRESSINGS, TOMATOES, CLAM CHOWDER	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
AMBIENT TEMPERATURE OF FRONT GLASS DISPLAY REFRIGERATOR	FRONT GLASS REFRIGERATOR	41.00 Fahrenheit	PROBE THERMOMETER LEFT INSIDE WITH DOOR CLOSED FOR 30 MINUTES
CHLORINE	3-COMPARTMENT SINK, DISHWASHER	200.00 PPM	OVER 200PPM
ROAST BEEF, CHEESE	PREP INSERT, REAR KITCHEN	41.00 Fahrenheit	
SLICED TURKEY, BOILED EGGS, FETA CHEESE, ROAST BEEF	PREP INSERT, FRONT PREP AREA	41.00 Fahrenheit	
CHICKEN TORTILLA SOUP	HOT HOLDING	150.00 Fahrenheit	
HOT WATER	PREP SINK	120.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	

Overall Comments:

Facility appears to have several foods that are cooked and cooled (multiple soups, boiled eggs, pasta/potatoes for cold salads).
Facility will be upgraded from Risk Category 2 to Risk Category 3 facility.

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 **4/7/2025**. 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: Sabas Campos
Manager
Signed On: March 24, 2025