

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 FA0207443 - LUCKY #757 - DELI		Site Address 2027 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 07/28/2026		Placard Color & Score GREEN 85		
Program PR0304784 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAVE MART SUPERMARKET		Inspection Time 13:45 - 15:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JOSEPH (SM)				FSC Michael Gray 2/3/30

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		X			N
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		
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		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		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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1. Measured the following PHFs holding between 99F - 134F in warmer display case and grab n go warmer for less than 4 hours: chicken wings, sausages, half rotisserie chicken and pork. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F. Operator opted to reheat PHFs to 165F.
2. Measured container of rotisserie chicken holding between 99F - 122F on prep table. Operator stated rotisserie chicken came from walk-in-cooler. Operator unable to determine when food item was cooked and placed/removed from walk-in-cooler. [CA] Maintain all cold PHFs held at or below 41F or hot held at or above 135F. [COS] Operator voluntarily discarded PHFs in trash.

Follow-up By
08/04/2026

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found several flies on wall and near back prep area near hand wash sink. [CA] Each food facility shall be free of pest such as flies. Continue to provide approved pest control services.

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: Found clogged floor sink at 1-compartment sink. Per operator, a plumber was contacted. [CA] Ensure floor sink is free flowing and in good repair. [SA] Operator opted to use either 3-compartment sink and/or 1-comp from other department within store.

Follow-up By
08/04/2026

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

Inspector Observations: Found missing ceiling panel above warewash sink and damaged ceiling panel above prep table. [CA] Replace ceiling panel.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
sliced roast beef	cold display case	44.00 Fahrenheit	
half rotisserie chicken	display warmer/grab n go warmer	133.00 Fahrenheit	
sausage	display warmer/grab n go warmer	124.00 Fahrenheit	
chicken wings	display warmer/grab n go warmer	120.00 Fahrenheit	
sliced turkey	cold display case	45.00 Fahrenheit	
pork	display warmer/grab n go warmer	119.00 Fahrenheit	
raw chicken	walk-in	39.00 Fahrenheit	
ham	grab n go	39.00 Fahrenheit	
rotisserie chicken	grab n go warmer	167.00 Fahrenheit	
sliced ham	cold display case	46.00 Fahrenheit	
fries	walk-in-freezer	5.20 Fahrenheit	
warm water	handsink (2prep)	100.00 Fahrenheit	
potato salad	cold display case	41.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
sandwich	grab n go	41.00 Fahrenheit	
fried chicken	display warmer	138.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

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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 **8/11/2026**. 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: Joseph Porter
Store Manager
Signed On: July 28, 2026