

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 FA0201570 - DRAEGER'S SUPERMARKET INC		Site Address 342 1ST ST, LOS ALTOS, CA 94022		Inspection Date 01/05/2026		Placard Color & Score GREEN 83		
Program PR0300460 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name DRAEGER'S SUPERMARKET		Inspection Time 09:45 - 11:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By RICARDO FLAMENCO				FSC JALIL RUKAB 2-4-27

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						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		
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			
K22	Sewage and wastewater properly disposed			X				
K23	No rodents, insects, birds, or animals							

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	X	
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	X	
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	X	
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

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

Inspector Observations: THE HOT WATER MEASURED 64F AT THE 3 COMPARTMENT SINK, THE FOOD PREPARATION SINK AND THE HAND WASH SINKS. [CA] PROVIDE HOT WATER AT 120F MINIMUM AT THE 3 COMPARTMENT SINK, 100F AT THE HAND WASH SINK AND 120F AT THE FOOD PREPARATION SINK MINIMUM.

Follow-up By
01/06/2026

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND WASTEWATER IN THE MOP BUCKET IN THE BACK RECEIVING AREA. [CA] DISCARD THE WASTEWATER IN THE SANITARY SEWER.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: FOUND TWO SPRAY BOTTLES STORED ON THE SHELF NEXT TO BUTCHER PAPER AT THE MEAT DEPARTMENT. [CA] STORE CLEANING SUPPLIES SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND A 2 DOOR REACH IN REFRIGERATOR AT THE MEAT DEPARTMENT WITH AN INTERNAL LEAK. [CA] REPAIR THE LEAK.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND A MOP INSIDE THE BUCKET IN THE BACK RECEIVING AREA. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
ICE CREAM	WALK IN FREEZER	-10.00 Fahrenheit	
MEAT	WALK IN COOLER	31.00 Fahrenheit	
PASTA	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	38.00 Fahrenheit	
SALMON	DISPLAY CASE	34.00 Fahrenheit	
SAUSAGE	DISPLAY CASE	35.00 Fahrenheit	
FISH	REACH IN REFRIGERATOR	25.00 Fahrenheit	
CHICKEN	DISPLAY CASE	34.00 Fahrenheit	
CRAB	REACH IN REFRIGERATOR	32.00 Fahrenheit	
QUAIL	REACH IN FREEZER	8.00 Fahrenheit	
BURRITOS	DISPLAY FREEZER	9.00 Fahrenheit	
CAVIAR	OVER COUNTER REFRIGERATOR	26.00 Fahrenheit	
SHRIMP	REACH IN REFRIGERATOR	25.00 Fahrenheit	
PULLED CHICKEN	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINKS	64.00 Fahrenheit	
HOT WATER	HAND WASH SINK	64.00 Fahrenheit	
YOGURT	WALK IN COOLER	40.00 Fahrenheit	
EGGS	DISPLAY REFRIGERATOR	36.00 Fahrenheit	
EGGS	WALK IN COOLER	38.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	-5.00 Fahrenheit	
MILK	WALK IN COOLER	38.00 Fahrenheit	
MEAT	DISPLAY CASE	34.00 Fahrenheit	
SAUSAGES	DISPLAY REFRIGERATOR	33.00 Fahrenheit	

Overall Comments:

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 1/19/2026. 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: RICARDO FLAMENCO
MANAGER
Signed On: January 05, 2026