

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 FA0209805 - SAFEWAY STORES #1465 GROCERY		Site Address 5146 STEVENS CREEK BL, SAN JOSE, CA 95129		Inspection Date 03/05/2026	
Program PR0306801 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC		Inspection Time 14:50 - 16:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By REYNA DUMONT	FSC Reyna Dumont 6/15/28		

Placard Color & Score

GREEN
94

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
K02	Communicable disease; reporting/restriction/exclusion	X									
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									S
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										
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

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Major dents on the rim or seams of canned food on shelves of sales floor.[CA] Cans with dents on the rim or seams must be removed from sale.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags are not maintained with the corresponding shellfish until it is sold. [CA] Shellstock tags shall remain attached to the container/batch of shellfish until the items are sold.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Yogurt	self-service reach-in cooler	40.00 Fahrenheit	
Salmon	Display cooler - seafood	38.00 Fahrenheit	
Chicken salad	Self-service reach-in cooler	40.00 Fahrenheit	
Shrimp	Display cooler - seafood	38.00 Fahrenheit	
Hot water	Three compartment sink - meat dept.	120.00 Fahrenheit	
Salmon	Open air cooler by seafood	39.00 Fahrenheit	
Crab	Display cooler - seafood	39.00 Fahrenheit	
Tilapia	Open air cooler by seafood	40.00 Fahrenheit	
shredded cheeses	self-service reach-in cooler	40.00 Fahrenheit	
Tofu	Self-service reach-in cooler	39.00 Fahrenheit	
Hot water	Handwash sink - seafood	100.00 Fahrenheit	
Slice turkey	self-service reach-in cooler	41.00 Fahrenheit	
Raw beef	Open air cooler	40.00 Fahrenheit	
Cut melons	Self-service reach-in cooler	41.00 Fahrenheit	
Raw pork	Meat dept. walk-in cooler	40.00 Fahrenheit	
Yogurt	dairy walk-in cooler	40.00 Fahrenheit	
Scallops	Display cooler - seafood	39.00 Fahrenheit	
Hot water	Three compartment sink - seafood	120.00 Fahrenheit	
Raw beef	Meat dept. walk-in cooler	39.00 Fahrenheit	
Raw chicken	Open air cooler	41.00 Fahrenheit	
Raw shell eggs	self-service reach-in cooler	41.00 Fahrenheit	
Cheese	self-service reach-in cooler	40.00 Fahrenheit	
Ground beef	Open air cooler	39.00 Fahrenheit	
Raw bacon	self-service reach-in cooler	41.00 Fahrenheit	
Milk	dairy walk-in cooler	40.00 Fahrenheit	
Hot dogs	self-service reach-in cooler	41.00 Fahrenheit	

Overall Comments:

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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 **3/19/2026**. 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: Reyna
Asst. Manager

Signed On: March 05, 2026