

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 FA0265727 - CHAVEZ SUPERMARKET		Site Address 2670 MONTEREY HY, SAN JOSE, CA 95111		Inspection Date 04/07/2026		Placard Color & Score GREEN 90		
Program PR0392385 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name CHAVEZ, DAVID		Inspection Time 13:45 - 15:15			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By YAZMIN ARAGON				FSC Exempt

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				
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							
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		X
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		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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Inoperable hand wash sink observed in produce prep area. No employees working in area during inspection.

[CA] Repair hand wash sink and maintain in good condition.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

1) Water temperature at the 3 comp sink(meat) measured 110F.

2) Water temperature at the prep sink(meat) measured 116F.

3) Water temperature at the produce prep sink measured 105F.

4) Water temperature at the janitorial sink measured 105F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[CA] A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed if the handwash sink is installed less than 24" away from the warewash drainboard.

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

Inspector Observations: Walk in coolers are lacking hanging thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

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

Inspector Observations: Accumulation of dust observed on walls, ceiling, and fan guards in produce walk in cooler.

[CA] Routinely clean and sanitize walk in cooler to prevent buildup.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
ambient	walkin cooler - produce	41.00 Fahrenheit	
raw ground beef	cold display case	41.00 Fahrenheit	
raw steak	cold display case	40.00 Fahrenheit	
raw shell eggs	display cooler	42.00 Fahrenheit	IR
water	prep sink - produce	105.00 Fahrenheit	
raw pork	cold display case	39.00 Fahrenheit	
water	janitorial sink	105.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
water	3 comp sink - meat	110.00 Fahrenheit	
whole milk	walk in cooler	38.00 Fahrenheit	IR
raw beef	walk in freezer	-8.00 Fahrenheit	IR
raw salmon	cold display case	36.00 Fahrenheit	
queso panela	display cooler	37.00 Fahrenheit	IR
ambient	walk in cooler - meat	37.00 Fahrenheit	
water	prep sink - meat	116.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	
raw pork	walk in cooler - meat	39.00 Fahrenheit	
raw shrimp	cold display case	37.00 Fahrenheit	
quaternary ammonium	3 comp sink - meat	200.00 PPM	
raw chicken	cold display case	40.00 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 **4/21/2026**. 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

Erica Solorio

Received By: Erica Solorio
manager

Signed On: April 07, 2026