

# 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

<b>Facility</b> FA0253487 - SILVER CREEK COMMUNITY MARKET BY NEW		<b>Site Address</b> 5667 SILVER CREEK VALLEY RD, SAN JOSE, CA 95128		<b>Inspection Date</b> 01/09/2025	
<b>Program</b> PR0369171 - NO FOOD PREP > 20,000 SQ FT - FP08			<b>Owner Name</b> NEW LEAF COMMUNITY MARKET		<b>Inspection Time</b> 10:30 - 11:40
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MEGHAN HERRING	<b>FSC</b> Meghan Herring 05/8/2028		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>90</b>

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						
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						S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display		X		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		X
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		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0253487 - SILVER CREEK COMMUNITY MARKET BY NEW	<b>Site Address</b> 5667 SILVER CREEK VALLEY RD, SAN JOSE, CA 95138	<b>Inspection Date</b> 01/09/2025
<b>Program</b> PR0369171 - NO FOOD PREP > 20,000 SQ FT - FP08	<b>Owner Name</b> NEW LEAF COMMUNITY MARKETS INC	<b>Inspection Time</b> 10:30 - 11:40
<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: About a dozen mussels and a dozen clams stored on the display case do not have delivery tags attached to them. There was no deliver tag in the back storage area as well.**

**[CA] Delivery tags must be attached to the last batch of any oyster product and must be kept on file for 90 days from the date of delivery. Both the mussels and clams were pooled from the display shelf and voluntarily condemned and destroyed by the manager (COS).**

**Follow-up By**  
01/09/2025

### Minor Violations

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Couple of wet/soiled wiping cloths were stored on the counters in the meat department.**

**[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Meat department's warewash sink	200.00 PPM	
Turkey	Walk-in cooler	34.00 Fahrenheit	
Beef	Walk-in cooler	34.00 Fahrenheit	IR
Salmon	Display case	35.00 Fahrenheit	
Tuna	Display case	38.00 Fahrenheit	
Milk	Reach-in cooler	35.00 Fahrenheit	IR
Mussels	Display case	35.00 Fahrenheit	
Shell eggs	Display case	34.00 Fahrenheit	IR
Beef	Display case	34.00 Fahrenheit	
Hot water	Meat department's warewash sink	130.00 Fahrenheit	

### Overall Comments:

**Note: Food safety manager certificate: Meghan Herring - 05/8/2028**

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 **1/23/2025**. 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.

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**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



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**Received By:** Meghan Herring  
Manager

**Signed On:** January 09, 2025