

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 FA0206808 - LUCKY 7 SUPERMARKET - TAQUERIA & BAKER		Site Address 1675 TULLY RD, SAN JOSE, CA 95122-2534		Inspection Date 11/17/2025		Placard Color & Score YELLOW 64		
Program PR0303181 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JTV INVESTMENTS INC.		Inspection Time 13:25 - 14:25			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By HELEN C.				FSC Mauricio Flores 05/12/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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		X			
K07	Proper hot and cold holding temperatures		X		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		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		X
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		X
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		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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Hand wash station at the bakery side lacked cold water. Only the hot water faucet was operable. Paper towels were maintained above the towel dispenser.*

Follow-up By
11/25/2025

[CA] *An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided. Provide cold water so that employees can properly wash hands without scalding hands. Paper towels shall be stored inside the dispenser to prevent potential contamination.*

[SA] *Temporarily wash hands at the taqueria side of the facility until cold water is restored.*

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

Inspector Observations: *Numerous PHF items measured above 41F and below 135F.*

Follow-up By
11/25/2025

- Carnitas - hot holding unit 116F to 120F.
- Shredded chicken - hot holding unit - 125F to 130F.
- Rotisserie chicken - hot holding unit on sales floor - 120F to 128F.

Employee stated that all items on the right hot holding unit is usually discarded after 4 hours, at approximately 2:00 PM. Carnitas are cooked once in the morning and is maintained as is. Rotisserie chicken is subjected to time as a public health control (TPHC) and is discarded if not sold within 4 hours.

No time labels are provided for any food items.

[COS/SA] *Food items subjected to TPHC are to be discarded if not consumed within 4 hours. Utilize time logs and/or labels for food items subjected to TPHC.*

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed water accumulated inside the light bulb housing of the ventilation hood at the taqueria dripping into a pot of cooked beans below.*

Follow-up By
11/25/2025

Observed at the deli, numerous opened containers of sprinkles, jar of molasses, and a pitcher of liquid with ants. Observed container of oil above said items with dead fruit flies inside.

[CA] *Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.*

[COS] *All food items were VC&D.*

Minor Violations

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

Inspector Observations: *Leak observed below the waste drain pipe of the three-compartment sink.*

[CA] *Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.*

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

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Inspector Observations: 5+ live flies observed in the bakery and taqueria area.

[CA] Use any and all approved methods to abate live flies.

Observed ants on the storage rack and on containers of food at the bakery by the water heater.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Build up of grime observed on refrigerator door handles.

Heavy accumulation of grime and food residue observed on bakery equipment.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed the housings of the light bulbs on the ventilation hood inoperable and completely filled with water.

Employee stated that a work order has been opened for repair.

[CA] Repair lights. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee.

Observed grease accumulated on the outside of the ventilation hood.

[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

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

Inspector Observations: Missing ceiling panel outside throughout the facility.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cooked rice	Stove	136.00 Fahrenheit	
Beans	Hot holding unit	152.00 Fahrenheit	
Carne asada	Hot holding unit	136.00 Fahrenheit	
Ambient	Cake display refrigerator	40.00 Fahrenheit	
Bistek ranchero	Hot holding unit	144.00 Fahrenheit	
Milk	Two-door reach-in refrigerator	40.00 Fahrenheit	
Cooked beef	Stove	147.00 Fahrenheit	
Menudo	Hot holding unit	137.00 Fahrenheit	
Hot water	Three-compartment sink	137.00 Fahrenheit	
Chicarrones	Hot holding unit	136.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.

- A follow-up inspection will be conducted to verify compliance of all major violations.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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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 **12/1/2025**. 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.

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: Helen
Manager
Signed On: November 17, 2025