

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 FA0207909 - MCKEE SEAFOOD SUPERMARKET		Site Address 2331 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 11/25/2025
Program PR0300755 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name PAC INTERNATIONAL SUPEF
Inspected By JENNIE PENALOZA	Inspection Type LIMITED INSPECTION	Consent By KATHY NGUYEN	
		Inspection Time 13:20 - 13:40	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

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

Inspector Observations: *Observed a gray round spot on a piece of raw beef chuck behind the display case. Per PIC, water drops from inside the unit on the meat during the defrost cycle resulting in meat discoloration. Specialist did not observe active water dropping inside unit at time of inspection.*

[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] *piece of meat was voluntarily discarded by PIC - see VC&D*

Minor Violations

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

Inspector Observations: *Observed raw oysters and clams in an ice bath with no shellstock tags attached to the container; tags are available onsite.*

[CA] *Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.*

[COS] *Tags were placed behind the shellstock sign.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *No labeling observed for the prepackaged raw chicken in the meat merchandiser unit. Observed other meat product labels without the name and address of facility.*

[CA] *Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

Measured Observations

N/A

Overall Comments:

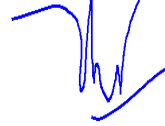
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/9/2025**. 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



Received By: Kathy Nguyen
Manager

Signed On: November 25, 2025