

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 FA0208311 - LUNARDI'S MARKET-DELICATESSEN		Site Address 2666 S BASCOM AV, SAN JOSE, CA 95124		Inspection Date 07/13/2026		Placard Color & Score GREEN 88		
Program PR0302678 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LUNARDI'S SUPERMARKETS		Inspection Time 10:30 - 11:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By CASEY (M) & SONIA (C)				FSC Maria Lopez 8/30/28

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		X			N
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						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		X
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		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

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

Inspector Observations: *Measured container of fried chicken holding between 103F - 134F in hot display case for less than 4 hours. [CA] Maintain all PHFs hot held at or above 135F. [COS] Operator directed to reheat PHFs to 165F. Final reading between 175F - 177F.*

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Found green crates used to elevate food items off the floor in the following areas: near hand wash station and in walk-in-cooler. [CA] Discontinue using crates to elevate food items off floor, use approved shelvings.*

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

Inspector Observations: *Found damaged flooring near cooking equipment. [CA] Floors in food preparation area shall be smooth and of durable construction and nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	walk-in	40.00 Fahrenheit	
sliced cheese	display case	41.00 Fahrenheit	
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
sausage	2 door reach in	39.00 Fahrenheit	
hot water	warewash/2-comp	120.00 Fahrenheit	
sliced tomatoes	sandwich prep	44.00 Fahrenheit	diligent prep
grilled chicken	hot holding	156.00 Fahrenheit	
cheddar cheese	prep table	56.00 Fahrenheit	diligent prep
rotisserie chicken	grab n go hot holding	137.00 Fahrenheit	
tuna salad	cold display case	41.00 Fahrenheit	
sandwich	grab n go unit	53.00 Fahrenheit	diligent prep
pepper jack cheese	prep table	59.00 Fahrenheit	diligent prep
beef	hot holding	156.00 Fahrenheit	
sliced ham	2 door reach in	41.00 Fahrenheit	
pasta	cold display case	41.00 Fahrenheit	
mash potatoes	hot holding	178.00 Fahrenheit	
quat	warewash/sani bucket	200.00 PPM	
sliced turkey	2 door reach in	40.00 Fahrenheit	
meat ball	cold display case	40.00 Fahrenheit	
american cheese	prep table	57.00 Fahrenheit	diligent prep
soup	hot holding (self-service)	167.00 Fahrenheit	
ham	walk-in	40.00 Fahrenheit	
fried chicken	hot holding	103.00 Fahrenheit	between 103F - 134F

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 7/27/2026. 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: Casey Tauscher
Store Manager

Signed On: July 13, 2026