

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 FA0211887 - SAFEWAY DELI #763		Site Address 2605 THE ALAMEDA, SANTA CLARA, CA 95050	Inspection Date 01/07/2026
Program PR0304550 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SAFEWAY INC	Inspection Time 15:00 - 15:45
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By MARCO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: *In the sandwich deli case, measured cheeses and deli meats from 48-55F. Per PIC, cheeses and deli meats were transferred from the walk-in cooler in the morning (more than 4 hours prior to temperature measurement). Observed cheeses and deli meats are packed together and wrapped in plastic, and are not making direct contact with the insert. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Cheeses and deli meats were voluntarily condemned and discarded. See VC&D form. Ensure foods are making direct contact with the insert coolers.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cut tomato	deli case inserts	41.00 Fahrenheit	
hard boiled egg	display case	40.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
turkey, ham, cheese	deli case inserts	55.00 Fahrenheit	48-55F. VC&D.
sanitizer (quaternary ammonia)	3-compartment sink	400.00 PPM	
water	3-compartment sink	120.00 Fahrenheit	
turkey	walk-in cooler	41.00 Fahrenheit	
turkey, ham	side deli case	41.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0158670.

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 **1/21/2026**. 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.

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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: Marco Avila
Assistant Store Director

Signed On: January 07, 2026