

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 FA0210206 - INTERNATIONAL EXPRESS MARKET		Site Address 5899 SANTA TERESA BL 105, SAN JOSE, CA 95123		Inspection Date 11/14/2025		Placard Color & Score GREEN 92		
Program PR0303878 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name SAATLOOIIY, RADNY ESAVI		Inspection Time 13:30 - 14:45			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By RODNEY				FSC Not Available

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						
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						
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	X			
K15	Food obtained from approved source							
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		X
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		
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

Facility FA0210206 - INTERNATIONAL EXPRESS MARKET	Site Address 5899 SANTA TERESA BL 105, SAN JOSE, CA 95123	Inspection Date 11/14/2025
Program PR0303878 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name SAATLOOIY, RADNY ESAVI	Inspection Time 13:30 - 14:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: No employees have a food handler or FSC. [CA] At least one employee must have a food handler card. All other employees that help with slicing the meats must have a food handler card.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: The table that the meat is sliced on must be sanitized. The slicer must be sanitized properly. [CA] The sanitizer must be at 100ppm chlorine. Keep the wiping towels in the sanitizer and use these to wipe down the table top. [COS] Went over how to make a sanitizer with the owner.

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

Inspector Observations: Observed some items that are not labeled. [CA] Label the unlabeled box of dried lime. Label the unlabeled containers of grape molasses. Do not sell the grape molasses until it has the proper labels as described.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine	towel bucket	10.00 PPM	
water	hand sink	100.00 Fahrenheit	
cheese	walk in	37.00 Fahrenheit	
yogurt	walk in	38.00 Fahrenheit	
deli meat	meat case	37.00 Fahrenheit	

Overall Comments:

The facility is permitted as no food prep. There is a deli case and deli meats are sliced here. The permit must be changed to the correct type for open food prep, i.e meat slicing.
There is a food prep sink. hand sink, 3 comp dish sink, and a mop sink.

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 **11/28/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0210206 - INTERNATIONAL EXPRESS MARKET	Site Address 5899 SANTA TERESA BL 105, SAN JOSE, CA 95123	Inspection Date 11/14/2025
Program PR0303878 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name SAATLOOIY, RADNY ESAVI	Inspection Time 13:30 - 14:45

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:**Signed On:** November 14, 2025