

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 FA0209309 - LUCKY 7 SUPERMARKET		Site Address 398 S KING RD, SAN JOSE, CA 95116		Inspection Date 10/16/2025	
Program PR0307494 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name YEH, VANESSA		Inspection Time 11:00 - 12:30
Inspected By JENNIE PENALOZA	Inspection Type ROUTINE INSPECTION	Consent By JIM YEH	FSC Sonia Celao Martinez 1/31/2028		

Placard Color & Score
YELLOW
68

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		X			N
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						
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	X	X
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0209309 - LUCKY 7 SUPERMARKET	Site Address 398 S KING RD, SAN JOSE, CA 95116	Inspection Date 10/16/2025
Program PR0307494 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name YEH, VANESSA	Inspection Time 11:00 - 12:30
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: Only hand sink in the meat department is missing soap in the dispenser.

Follow-up By
10/21/2025

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] PIC provided a pump soap dispenser.

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

Inspector Observations: Observed raw chorizo hanging from ceiling bar in the meat department; chorizo sausage measured 67F; per employee chorizo was placed on bar over 4 hours before inspection.

Follow-up By
10/21/2025

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Chorizo was voluntarily discarded by PIC. See VC&D report.

Minor Violations

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

Inspector Observations: Only 1 food handler card is provided.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Observed about 4 flies in the meat department.

[CA] Remove flies from facility using approved pest control method.

Facility can use wall mounted scone insect device. Device cannot be installed over ware washing or food prep areas.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 2 containers of raw pork skin are stored on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: 1. Brown/black organic growth observed in between glass display case doors.

[CA] Clean doors.

2. Fan covers in walk-in cooler have accumulation of dust.

[CA] Clean fan covers.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Chlorine test strips are not provided.

[CA] Provide chlorine test strips to measure the sanitizer concentration of 100 ppm when ware washing.

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

OFFICIAL INSPECTION REPORT

Facility FA0209309 - LUCKY 7 SUPERMARKET	Site Address 398 S KING RD, SAN JOSE, CA 95116	Inspection Date 10/16/2025
Program PR0307494 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name YEH, VANESSA	Inspection Time 11:00 - 12:30

Inspector Observations: 1. Ice machine lid is deteriorated/disrepair.

Follow-up By
10/21/2025

[CA] Repair lid.

2. 2 meat dept sliding doors are broken/missing. Plastic is being to cover gap.

[CA] Provide missing sliding doors and maintain in good repair.

3. Sticky ceiling fly traps are hanging in the meat department.

[CA] Discontinue using glue traps as they are not approved. Facility can use wall mounted sconce insect device. Device cannot be installed over ware washing or food prep areas.

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

Inspector Observations: 1. Raw animal juice observed on floor of walk-in cooler. Debris and food residue observed under hot food display case.

[CA] Walls and/or floors in food preparation area shall be kept clean.

2. Several wall tiles are missing behind the meat cutting equipment and behind the prep table.

[CA] Maintain wall in good repair.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw chorizo	hanging from bar	67.00 Fahrenheit	
carnitas	hot holding	156.00 Fahrenheit	
water	3 comp sink	126.00 Fahrenheit	
milk	merchandiser	33.00 Fahrenheit	yogurt - 36F sausage - 39F cut melon - 38F
raw fish	meat display case	36.00 Fahrenheit	raw shrimp - 37F raw chicken - 32F raw shrimp - 37F raw pork - 33F
fish ceviche	display case	41.00 Fahrenheit	shrimp ceviche - 41F
water	hand sink	100.00 Fahrenheit	
cheese	display case	31.00 Fahrenheit	
raw beef	walk-in cooler	39.00 Fahrenheit	raw chicken - 38F

Overall Comments:

No oysters on site during inspection.

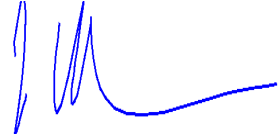
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/30/2025**. 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 FA0209309 - LUCKY 7 SUPERMARKET	Site Address 398 S KING RD, SAN JOSE, CA 95116	Inspection Date 10/16/2025
Program PR0307494 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name YEH, VANESSA	Inspection Time 11:00 - 12:30

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: Jim Yeh
Owner

Signed On: October 16, 2025