

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 FA0212477 - FOODMAXX #422 - GROCERY		Site Address 3705 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 10/27/2025	
Program PR0301463 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAVE MART SUPERMARKET		Inspection Time 15:30 - 16:45
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JESSE	
				FSC Jesse Vaughn 09/05/2028	

Placard Color & Score GREEN 83

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		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						
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		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		X
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		X
K45 Floor, walls, ceilings: built, maintained, clean		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At the only handwash sink in the produce area, the paper towel dispenser was empty. The handwash sink was blocked by food storage boxes at the time of inspection. [CA] Handwash sinks shall be fully stocked and accessible at all times. [COS] PIC refilled the paper towel dispenser and cleared the hand sink at the time of inspection.*

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed several canned products on display shelves with large dents. [CA] Dented, bloated, or leaking cans shall be discarded. Canned products shall be maintained in good condition to prevent contamination. [COS] Dented canned products were removed from display shelves and taken to the back to be discarded.*

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

Inspector Observations: *Observed several meat products are missing labeling information and "sell-by" dates. [CA] Food shall be properly labeled and honestly presented in a way that does not mislead or misinform the consumer. [COS] PIC pulled meat products off the display shelves to be discarded.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Observed the produce display section is missing thermometers in refrigeration units. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *In the back receiving area, observed gap between the lift gate and the ground. [CA] Seal all gaps greater than 1/4" to prevent the entrance and harborage of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cakes	display case	41.00 Fahrenheit	
cut melon	display produce case	41.00 Fahrenheit	
water	preparation sink (meat)	120.00 Fahrenheit	
milk	display reach-in cooler	41.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
water	3-compartment sink (meat)	120.00 Fahrenheit	
yogurt	display case	41.00 Fahrenheit	
ambient	walk-in freezer	-2.00 Fahrenheit	
water	preparation sink (produce)	120.00 Fahrenheit	
produce	walk-in cooler (2)	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink (meat)	200.00 PPM	
beef	display case	41.00 Fahrenheit	
milk	walk-in cooler (1)	41.00 Fahrenheit	
sushi	display case	41.00 Fahrenheit	
eggs	display case	41.00 Fahrenheit	

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Overall Comments:

Routine inspection conducted in conjunction with CO0158177.

NOTE: All sinks in the facility, including preparation and 3-compartment sink for meat/produce areas, take more than 4-5 minutes for the water temperature to reach 120F. Ensure hot water is adequately and quickly supplied to sufficiently cover facility's needs.

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 **11/10/2025**. 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.

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: Jesse Vaughn
Store Manager

Signed On: October 27, 2025