

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 FA0211940 - SAFEWAY #700 DELI		Site Address 2760 HOMESTEAD RD, SANTA CLARA, CA 95051		Inspection Date 05/16/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 88 </div>		
Program PR0303402 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SAFEWAY INC		Inspection Time 10:40 - 11:40			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By MICHEAL				FSC ANDREW J GONSALVES 07/28/2027

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						
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		X
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		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: *The following Potentially Hazardous Foods (PHFs) held inside the cold holding display case were measured at improper holding temperatures between 50F and 53F, items mentioned were held for more than 4 hours according to PIC : Chicken salad, kale salad, tomato mozzarella salad and shrimp salad.*

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

[COS] PIC VC&D PHFs .

Minor Violations

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

Inspector Observations: *Accumulation of debris in t*

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

Inspector Observations: *Missing ceiling panel above above dry storage room door.*

[CA] Repair gaps in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
POTATO SALAD	COLD HOLDING DISPLAY	41.00 Fahrenheit	
COOKED CHICKEN	COLD HOLDING DISPLAY	41.00 Fahrenheit	
PASTA SALAD	COLD HOLDING DISPLAY	41.00 Fahrenheit	
MAC & CHEESE	COLD HOLDING DISPLAY	41.00 Fahrenheit	
CHICKEN	HOT CASE	144.00 Fahrenheit	
TOMATO MOZZ SALAD	COLD HOLDING DISPLAY	53.00 Fahrenheit	VC&D
QUAT SANITIZER	3-COMP SINK	200.00 PPM	
CHEESE	WLAK IN	41.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
DELI MEAT	WALK IN	41.00 Fahrenheit	
CHICKEN SALAD	COLD HOLDING DISPLAY	51.00 Fahrenheit	VC&D
SHRIMP SALAD	COLD HOLDING DISPLAY	52.00 Fahrenheit	VC&D
HUMMUS	WLAK IN	41.00 Fahrenheit	
CHEESE	COLD HOLDING DISPLAY	41.00 Fahrenheit	
KALE SALAD	COLD HOLDING DISPLAY	52.00 Fahrenheit	VC&D
CHICKEN	WALK IN	41.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
AMBIENT	FREEZER	16.00 Fahrenheit	
DELI MEAT	COLD HOLDING DISPLAY	41.00 Fahrenheit	

Overall Comments:

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 **5/30/2025**. 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.

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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: MICHEAL NICHOLS
ASSISTANT STORE DIRECTOR

Signed On: May 16, 2025