

# 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

<b>Facility</b> FA0269441 - FRESCO WORLD MARKET		<b>Site Address</b> 2217 QUIMBY RD, SAN JOSE, CA 95122		<b>Inspection Date</b> 10/15/2024		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>61</b> </div>		
<b>Program</b> PR0400856 - NO FOOD PREP > 20,000 SQ FT - FP08			<b>Owner Name</b> LION FOODS, LLC		<b>Inspection Time</b> 11:40 - 12:50			
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JESUS C.				<b>FSC</b> Huaxing Wu 02/17/2027

  

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		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		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** Seafood department employee observed returning from restroom and began donning on gloves before washing hands. Employee stated that hands were washed in the restroom.

Follow-up By 10/17/2024
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Meat department employees observed cleaning and then conducting food preparation without washing hands.

**[CA]** Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) Immediately after using the toilet room and again when returning into the kitchen.
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat foods.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.

**[COS]** Instructed employees to wash hands before donning on gloves.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** Observed sewer drain in front of the meat department three-compartment sink overflowing when faucet is turned on. No other back-up and overflowing was observed when three-compartment sink faucet is utilized.

Follow-up By 10/17/2024
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Floor sink below the food preparation sink at the meat department observed backed up and not draining.

At time of inspection, food preparation at the meat department had already finished. Employees were cleaning equipment and floors.

**[CA]** Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

**[SA]** Temporarily utilize the three-compartment sink and food preparation sink at the seafood department. Ensure sinks are properly cleaned and sanitized when switching between different raw proteins.

**\*\* Repeat violation.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

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**Inspector Observations:** *Hand wash station at the corner by the walk-in refrigerator of the meat department observed inoperable. All plumbing below the hand wash station had been removed. Hand sink and all dispensers were still present. Hand wash stations available less than 50 ft away at the seafood department and or poultry department.*

**[CA]** *All food facilities shall provide an operable handwashing station.*

*Hand wash sink at the produce department in the back of the facility observed with used paper towels and accumulated debris inside the basin.*

**[CA]** *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations:** *Shellstock tags for oysters and clams observed commingled together inside a plastic bag maintained above the seafood department three-compartment sink.*

**[CA]** *The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.*

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

**Inspector Observations:** *Numerous live flies observed in the meat department.*

**[CA]** *Use any and all approved methods to abate live flies.*

*Trail of ants observed along wall at the poultry department from the refrigerated display case and above the hand wash station.*

**[CA]** *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *Observed food stored directly on floors:*

- *Cases of various types of meats inside the meat department walk-in refrigerator and freezer.*
- *Containers of ingredients and case of bell peppers in the back area outside of the meat department walk-in refrigerator.*

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

*Observed raw meat stored directly inside shopping carts with no protective coverings. Observed cases of raw meats stored directly on top of other raw meats with the bottom of the cases in direct contact with the food itself.*

**[CA]** *All food shall be separated and protected from possible contamination. Discontinue storage practice.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** *Meat department employees observed cleaning floors with a heavy mixture of chlorine bleach and Fabuloso creating an environment that was difficult to breathe without slight burning of the eyes and nasal passages.*

**[COS]** *Discontinue practice of mixing cleaning chemicals to prevent creating a work place hazard. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

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

**Inspector Observations:** *Heavy accumulation of grime observed on walk-in refrigeration unit door handles.*

**[CA]** *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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

**Inspector Observations:** *Some of the display refrigerators at the meat department lacked sliding doors.*

**[CA]** *Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.*

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K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** *To-go containers used as scoops for ingredients and marinated meats at the meat department.*

**[CA]** *Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:** *Plumbing below the hand wash sink in the meat department at the corner by the walk-in refrigerator has been completely removed.*

**[CA]** *Repair plumbing fixture and maintain in clean and good repair.*

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

**Inspector Observations:** *Heavy accumulation of debris on floors throughout facility:*

- *Underneath storage racks in the meat department walk-in freezer and refrigerator.*
- *Underneath storage racks in the dry storage area.*
- *By the garbage chute.*

**Heavy accumulation of grime and raw meat residues observed on walls in the meat department walk-in refrigerator.**

**[CA]** *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

**Observed numerous broken floor tiles in the meat department. Observed an attempt to provide smooth surface using a piece of granite and/or quartz.**

**[CA]** *Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

## Performance-Based Inspection Questions

N/A

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Mackeral steak	Opened faced refrigerator	38.00 Fahrenheit	
Raw octopus	Seafood walk-in refrigerator	41.00 Fahrenheit	
Shellstock holding tank	Seafood department	41.00 Fahrenheit	Live manila clams
Milk	Dairy walk-in	38.00 Fahrenheit	
Raw beef	Walk-in refrigerator	37.00 Fahrenheit	
Raw chicken	Display	37.00 Fahrenheit	
Hot water	Three-compartment sinks	120.00 Fahrenheit	Throughout facility
Various types of marinated meats	Meat department	41.00 Fahrenheit	
Raw shelled eggs	Sales floor	43.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	Throughout facility
Live oysters	Ice bath	37.00 Fahrenheit	

## Overall Comments:

- *Two or more major violations were observed during the routine inspection.*

- *A follow-up inspection will be conducted to verify compliance of all major violations.*

- *Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.*

- *The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*

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**Note: Due to continued noncompliance, facility may be summon to a chargeable office hearing.**

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 **10/29/2024**. 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



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**Received By:** Lieu T.  
Supervisor  
**Signed On:** October 15, 2024