

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 FA0274331 - TARGET STORE #2605 - GROCERY		Site Address 5630 COTTLE RD, SAN JOSE, CA 95123		Inspection Date 02/17/2025		Placard Color & Score GREEN 92		
Program PR0414908 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name TARGET CORPORATION		Inspection Time 10:00 - 11:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By SCOTTI				FSC Exempt

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		
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		X
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		

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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

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

Inspector Observations: Observed minor dents on soup cans out for sale. [CA] Ensure that cans are free from dents along seams and rims.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at janitorial sink measured 117F after allowing water to run. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Observed two rolls of toilet paper stored on top of the dispenser. [CA] Ensure that all toilet paper is installed in a permanently installed dispenser.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Frozen meal	Self serve freezer	3.00 Fahrenheit	
Milk	Dairy walk in fridge	33.00 Fahrenheit	
Kombucha	Self serve refrigeration	38.00 Fahrenheit	
Salami	Self serve refrigeration	40.00 Fahrenheit	
Ambient air	Walk in freezer	-12.00 Fahrenheit	
Chicken	Self serve freezer	7.00 Fahrenheit	
Salsa	Produce walk in fridge	33.00 Fahrenheit	
Hot water	Janitorial sink	117.00 Fahrenheit	
Ice cream	Reach in freezer	-6.00 Fahrenheit	
Waffles	Self serve freezer	4.00 Fahrenheit	
Burritos	Self serve freezer	-3.00 Fahrenheit	
Meat	Self serve refrigeration	38.00 Fahrenheit	
Sausage	Self serve refrigeration	38.00 Fahrenheit	
Warm water	Restroom handwash	102.00 Fahrenheit	
Hot dogs	Self serve refrigeration	38.00 Fahrenheit	
Chicken	Self serve freezer	16.00 Fahrenheit	
Frozen vegetables	Self serve freezer	-7.00 Fahrenheit	
Hot dogs	Walk in fridge	26.00 Fahrenheit	
Salad	Self serve refrigeration	38.00 Fahrenheit	
Yogurt	Self serve refrigeration	39.00 Fahrenheit	
Pizza	Self serve freezer	-1.00 Fahrenheit	
Cream cheese	Self serve refrigeration	39.00 Fahrenheit	

Overall Comments:

Observed two dogs in store during inspection. Discussed service animal policy with PIC.

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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 **3/3/2025**. 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: Scotti Morrone
ETL GM
Signed On: February 17, 2025