

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 FA0206640 - LUCKY 7 SUPERMARKET		Site Address 1625 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 06/05/2026		Placard Color & Score GREEN 86		
Program PR0300749 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name GOLDEN LEAF INVESTMENT		Inspection Time 09:30 - 11:30			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By WENDY DUONG				FSC Daniel Hernandez 01/31/2028

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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	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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Tray of balut was found to be held at room temperature in the produce area. [corrective action] Store balut under refrigeration at 41F or below. [correction] Balut was moved to a refrigerator.

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

Inspector Observations:

Shell stock tags for previously sold oysters were not available. [corrective action] When a box of oysters sell out, write the date on the tag and keep the tag for at least 90 days. Store tags in chronological order.

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

Inspector Observations:

Observed WD40 and insecticides stored above the produce wrapping machine. [corrective action] Store chemicals in a separate area below food or food equipment.

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:

1. Observed water dripping onto meat in one of the meat display refrigerators. [corrective action] Scrape off the ice to prevent water from dripping onto the meat. [suitable alternative] A container has been temporarily placed in the refrigerator to contain the dripping water.

2. Observed heavy ice build up in the walk-in freezer. Solid ice found on the floor. [corrective action] Defrost the walk-in freezer to remove excess ice.

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:

Ice scoop was found to be stored on top of the ice machine. [corrective action] Store the scoop in a clean container.

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

Inspector Observations:

1. Observed dust collecting on the ceiling in the dairy walk-in cooler. Paint starting to flake off the ceiling. [corrective action] Remove the dust and re-finish the ceiling to prevent paint from flaking off.

2. Observed blood on the floor in the meat walk-in cooler. Strong odor was noted. [corrective action] Thoroughly clean the floor in the meat walk-in cooler. Provide additional dunnage racks to store boxes off the floor to facilitate cleaning.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
flank steak	meat display case	33.00 Fahrenheit	
yogurt drink	open display case	37.00 Fahrenheit	
hot water	2-compartment sink (produce room)	124.00 Fahrenheit	
marinated chicken	meat display case	42.00 Fahrenheit	
chicken drumstick	meat display case	38.00 Fahrenheit	
chorizo	open display case	36.00 Fahrenheit	
hot water	2-compartment sink (meat processing room)	123.00 Fahrenheit	
whole fish	on ice	33.00 Fahrenheit	
hot water	2-compartment sink (next to fryers)	120.00 Fahrenheit	
milk	walk-in cooler (dairy)	37.00 Fahrenheit	
dumpling	reach-in freezer	6.00 Fahrenheit	
pork rib	open display case	40.00 Fahrenheit	
tofu	open display case	35.00 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 **6/19/2026**. 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: Wendy Duong
General Manager
Signed On: June 05, 2026