

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 FA0205421 - LION MARKET- GROCERY		Site Address 1070 STORY RD, SAN JOSE, CA 95122		Inspection Date 06/18/2025	
Program PR0301229 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name LION MARKET STORY LLC		Inspection Time 15:00 - 17:15
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By JUDY	FSC Not Available	

Placard Color & Score
RED
44

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	X	
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	X	
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		X
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

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

Inspector Observations: All hand wash stations at the meat and seafood department observed with violations:

Follow-up By
06/23/2025

Hand wash station at the seafood department: hand soap dispenser observed inoperable. Wash basin was also obstructed with cleaning supplies.

Hand wash station directly behind the seafood display refrigerator: lacked paper towels. heavy accumulation of grime and partially obstructed with tools maintained inside the basin.

Hand wash station behind the meat department refrigerated display for pork: obstructed with personal beverages maintained inside the wash basin, lacked hand soap.

Hand wash station closes to the cremaria: obstructed with numerous knives inside the basin, and was inoperable at the time.

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

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Hand soap and paper towels shall be readily available at all times.

[CA] Provide sufficient number and conveniently locate handwash sinks near food prep area or warewashing area.

[CA] A handwashing facility shall not be used for purposes other than handwashing.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Live molluscan shellfish holding tank with live clams measured at 63F.

Follow-up By
06/23/2025

[CA] Live molluscan shellfish in holding tank shall be maintained at 45F or below.

[COS] Live clams were removed and relocated into the walk-in refrigerator to immediately cool.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed cutting boards at the seafood department heavily scored with heavy accumulation of grime and black/pink growth like matter at the top and bottom.

Follow-up By
06/23/2025

[CA] Food contact surfaces shall be clean and maintained.

**** Note: Discussed with numerous employee regarding proper washing and sanitizing of food contact surfaces. Employees were unaware of the use of sanitizer to sanitize food contact surfaces.**

- In use preparation surfaces shall be cleaned at least every 4 hours or as required.
- Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Rodent droppings observed in the following areas:

- 10+ on sales floor in front of the door of the seafood department where pallets of beverages are stored.
- On shelves on the sales floor where repackaged dried beans are displayed.

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- On floors and on pallets throughout the entire warehouse.
- On top of cases of chicken bouillon on the middle shelf inside the warehouse.

Per manager, facility is serviced twice per week. Pest control reports provided for most recent service on 6/13/2025 stated that no rodents were observed, however numerous traps were set. Pest control report from the previous services stated that rodents were caught and new traps set.

- Photographs: Taken for documentation purposes.
- Supervisor was notified of the closure of facility.
- The person in charge during inspection, Judy has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Five year food manager certificate (FSC) unavailable for review.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees' opened beverages observed stored inside hand wash basin at the meat department.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated area for employees to store personal food and beverages.

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 measured at 107F at all sinks at the meat, seafood, and produce department.

[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.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed waste water backed up and not draining at the floor sink and floor trough on the warehouse side of the meat department walk-in refrigerator.

Follow-up By 06/23/2025

Numerous floor sinks observed with standing waste water, possibly from debris build up.

Observed waste drain pipe of the three-compartment behind the seafood display refrigerator disconnected. Waste water drains directly onto the floor.

[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.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: Raw shrimp thawing in standing water.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Test strips available for use.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Cutting boards at the seafood department observed heavily scored and stained with black/pink/green growth-like matter.

[CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.

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: Observed employees utilizing three-compartment sink to conduct food preparation. Observed employees utilizing three-compartment sinks to wash hands.

[CA] Utilize sinks for their designated purpose. Food preparation shall be conducted only at food preparation sinks. All hand washing shall be conducted at the hand wash sinks.

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: Large gap observed below side door closes to the seafood department where pallets of beverages are stored.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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 grime and debris observed on floors throughout the facility:

- On floors throughout the meat and seafood department.
- Inside numerous walk-in refrigerators and walk-in freezers.
- On floors throughout the warehouse, especially underneath pallets.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw marinated meats	Display refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink - cremeria	100.00 PPM	
Raw shelled eggs	Opened face refrigerator	42.00 Fahrenheit	
Raw meats	Display refrigerator	41.00 Fahrenheit	
Bean sprouts	Opened face refrigerator	41.00 Fahrenheit	
Shrimp ceviche	Display refrigerator	39.00 Fahrenheit	
Guacamole with diced tomatoes	Display refrigerator	40.00 Fahrenheit	

Overall Comments:

- **Facility is hereby closed due to evidence of a vermin infestation.**

- **Facility is to immediately cease and desist all operations.**

- **Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.**

- **Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.**

- **Facility shall:**
 - **Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.**
 - **Eradicate all live and dead rodents and insects from the facility.**
 - **Clean and sanitize the affected area(s) and equipment.**
 - **Dispose of all food items that have been adulterated/contaminated.**
 - **Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.**
 - **Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)**
 - **Eliminate food and water sources inside and outside the facility.**
 - **Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).**
 - **Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).**
 - **Facility is to remain closed until vermin infestation is completely abated.**

- **Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, 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 red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

- **A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/2/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Judy
Manager

Signed On: June 18, 2025