

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 FA0200676 - 99 RANCH SUPERMARKET- DELI		Site Address 10425 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 02/24/2026		Placard Color & Score YELLOW 74		
Program PR0304001 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WELCOME MARKET INC		Inspection Time 14:15 - 15:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By KELLY YEN				FSC Yi Ya Zhou 7/20/26

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	X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
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				N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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		
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

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

Inspector Observations: *Potentially hazardous foods measured at improper holding temperatures. On the prep table: cooked chicken, cooked shrimp, and raw squid measured at 60-63F. In containers on shelf and on floor: Tofu, raw chicken, and raw fish were measured at 54F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; if hot holding shall be held at or above 135F. [COS] Per employee, items were prepared or taken out within the last two hours. All items were relocated into the walk-in cooler.*

Follow-up By
02/25/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Hot foods placed out for customer self-service are subject to time but were not time-marked. [CA] Potentially hazardous foods that are subject to time rather than temperature control shall be time-marked with the start/end of a maximum 4 hour period where it shall be discarded if not used or sold. [COS] All items were time-marked by employee.*

Follow-up By
02/25/2026

Minor Violations

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

Inspector Observations: *Two handwash sinks located in the kitchen area were partially obstructed with equipment stored in front of the sinks and in the basins of the sink. [CA] Handwash sinks shall be kept unobstructed and easily accessible to allow employees to readily wash their hands when required. [COS] Items obstructing the sinks were relocated.*

K14 - 3 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: *White and black mold-like substance observed on the inside panel of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.*

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: *Improper storage of raw foods observed inside the walk-in cooler where raw chicken were stored above raw seafood. [CA] Properly store raw foods in order of it's minimum internal cooking temperature to prevent cross contamination. Raw chicken with minimum internal cooking temperature of 165F shall be stored below raw fish that has a minimum internal cooking temperature of 145F.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Containers of food are observed stored on the floor next to the cook line by the entrance of the kitchen. [CA] Food shall be stored a minimum of 6 inches off the floor to protect it from contamination.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Chicken	Prep table	63.00 Fahrenheit	
Tofu	Shelf by cook line and door	54.00 Fahrenheit	
Raw chicken	Shelf by cook line and door	54.00 Fahrenheit	
Chicken wings	Prep table	63.00 Fahrenheit	
Raw fish	Shelf by cook line and door	54.00 Fahrenheit	
Boiled eggs	Reach-in cooler	40.00 Fahrenheit	
Beef	Walk-in cooler	39.00 Fahrenheit	
Chicken	Prep sink	34.00 Fahrenheit	
Squid	Prep table	60.00 Fahrenheit	
Noodles	Prep table	54.00 Fahrenheit	Active prep
Raw fish	Walk-in cooler	37.00 Fahrenheit	
Shrimp	Prep table	61.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw beef	Walk-in cooler	37.00 Fahrenheit	
Hot water	Handwash sink	100.00 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 3/10/2026. 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: yiya zhou
 Asst. Manager
 Signed On: February 24, 2026