

# 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><br>FA0206762 - SOUTH SAN JOSE GROCERY OUTLET         |  | <b>Site Address</b><br>1665 FOXWORTHY AV, SAN JOSE, CA 95124 |                                   | <b>Inspection Date</b><br>02/04/2026            |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>88</b> </div> |  |                   |
| <b>Program</b><br>PR0300511 - NO FOOD PREP 5,000-20,000 SQ FT - FP07 |  |                                                              | <b>Owner Name</b><br>BASHADI INC. |                                                 | <b>Inspection Time</b><br>12:30 - 13:30 |                                                                                                                                                                |  |                   |
| <b>Inspected By</b><br>HELEN DINH                                    |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                   | <b>Consent By</b><br>SIM, ABHI (SM) & MARIN (O) |                                         |                                                                                                                                                                |  | <b>FSC Exempt</b> |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| 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  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     | S   |
| 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               |     | X   |
| K42                   | Garbage & refuse properly disposed; facilities maintained                           |     | X   |
| 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                                      |     |     |
| K48                   | Plan review                                                                         |     |     |

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| Program<br>PR0300511 - NO FOOD PREP 5,000-20,000 SQ FT - FP07 | Owner Name<br>BASHADI INC.                            | Inspection Time<br>12:30 - 13:30 |
| K49                                                           | Permits available                                     |                                  |
| K58                                                           | Placard properly displayed/posted                     |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Lacking mounted paper towel dispenser in break room. [CA] Install mounted paper towel dispenser.**

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

**Inspector Observations: Found several fruit flies in back storage area around fruits. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.**

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: Found leaking water knobs at mop sink when water is on/off. [CA] Secure leak.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations: Found recycle bin and garbage bin with lids open when not in use. [CA] Ensure garbage/recycle bins are closed when not in use to prevent harborage of vermin.**

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

**Inspector Observations: Found toilet tissue stored outside of mounted dispensers in both men/women restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item       | Location                                  | Measurement       | Comments           |
|------------|-------------------------------------------|-------------------|--------------------|
| ice        | 2 door upright freezer                    | 2.20 Fahrenheit   |                    |
| ambient    | (11x) grab n go                           | 38.00 Fahrenheit  | between 38F - 41F. |
| pizza      | 12 door upright freezer                   | 10.10 Fahrenheit  |                    |
| beverage   | (9x) 1 door upright                       | 39.00 Fahrenheit  | between 39F - 41F  |
| ice cream  | walk-in-freezer                           | -1.10 Fahrenheit  |                    |
| chicken    | walk-in (meat)                            | 29.00 Fahrenheit  |                    |
| milk       | 6 door upright/walk-in                    | 40.00 Fahrenheit  |                    |
| ambient    | (4x) grab n go freezer                    | -1.10 Fahrenheit  | between -1.1F - 2F |
| hot water  | mop sink                                  | 120.00 Fahrenheit |                    |
| warm water | handsink (break room, (2x) RR-men/women)) | 100.00 Fahrenheit |                    |

### Overall Comments:

**NEW FACILITY NAME: Grocery Outlet South San Jose**

**NEW OWNER: Paniz Grocery LLC**

**The applicant has completed the application for an Environmental Health Permit**

**The permit category for this facility is FP07. An invoice for the permit fee in the amount of \$968.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice.**

**The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

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**The Environmental Health Permit will be effective: 2/1/26 - 1/31/27.**

**This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.**

**Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 2/4/26.\***

**Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.**

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 **2/18/2026**. 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 |



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**Received By:** Abhi Choudhary  
Store Manager

**Signed On:** February 04, 2026