

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 FA0268322 - SAFEWAY-DELI		Site Address 950 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 08/28/2026		Placard Color & Score GREEN 87		
Program PR0396168 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAFEWAY INC		Inspection Time 10:30 - 11:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By BRANDON NORTON				FSC Jose Manuel Salazar 05/312028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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					N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0268322 - SAFEWAY-DELI	Site Address 950 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 08/28/2026
Program PR0396168 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAFEWAY INC	Inspection Time 10:30 - 11:30
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: *In the hot holding display case, buffalo wings measured between 80F - 112F, teriyaki chicken measured between 105F - 110F, orange chicken measured between 110F - 115F, and fried chicken measured at approximately 110F; all cooked approximately 1.5 hours prior to measurement. Ambient temperature measured at approximately 167F.*

[CA]: *Potentially Hazardous Food shall be hot held at 135F or above at all times.*

[SA]: *All noted food items were instructed to be reheated to at least 165F. Temperature setting of unit was increased.*

Minor Violations

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: *Quat sanitizer dispenser was dispensing 0 ppm of sanitizer. Sanitizer container observed empty. No active ware-washing.*

[CA]: *Ensure 200 ppm of Quat ammonium sanitizer or 100 ppm of Chlorine sanitizer shall be readily available at ware-wash areas at all times.*

[COS]: *New Quat ammonium sanitizer container provided.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Accumulation of white mold-like substance in the fans of prep top well cooler.*

[CA]: *Maintain nonfood contact surfaces clean.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0268322 - SAFEWAY-DELI	Site Address 950 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 08/28/2026
Program PR0396168 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAFEWAY INC	Inspection Time 10:30 - 11:30

Measured Observations

Item	Location	Measurement	Comments
paneer	island cooler 1	41.00 Fahrenheit	
hummus	aisle fridge 2	38.00 Fahrenheit	
grilled chicken	oven	193.00 Fahrenheit	final cooking temp
salami	island cooler 2	40.00 Fahrenheit	
cut tomatoes	prep top well	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
butternut squash	island cooler 4	39.00 Fahrenheit	
water	prep sink 3	120.00 Fahrenheit	
rotisserie chicken	hot holding unit on sales floor	138.00 Fahrenheit	
mac and cheese	hot holding display case	140.00 Fahrenheit	
ambient temp	hot box	140.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
pasta	island cooler 3	41.00 Fahrenheit	
water	prep sink 2	121.00 Fahrenheit	
raw shell egg	prep line cooler	40.00 Fahrenheit	
pizza	aisle fridge 1	40.00 Fahrenheit	
shrimp	island cooler 4	41.00 Fahrenheit	
salami	aisle fridge 2	40.00 Fahrenheit	
blue cheese	island cooler 1	41.00 Fahrenheit	
calzone	aisle fridge 1	41.00 Fahrenheit	
high temp sanitizer	high temp dish machine	160.00 Fahrenheit	
parfait	island cooler 4	38.00 Fahrenheit	
mayonnaise	3 door under counter cooler	40.00 Fahrenheit	
marinara sauce	aisle fridge 3	40.00 Fahrenheit	
shrim pasta	display case	41.00 Fahrenheit	
macaroni salad	display case	40.00 Fahrenheit	
potato salad	island cooler 2	39.00 Fahrenheit	
roast beef	prep top well	38.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
water	prep sink 1	120.00 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 **9/11/2026**. 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: Brandon Norton
Store Director

Signed On: August 28, 2026