

# 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>FA0268322 - SAFEWAY-DELI                                     |  | <b>Site Address</b><br>950 W HAMILTON AV, CAMPBELL, CA 95008 |                                  | <b>Inspection Date</b><br>10/25/2024 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>97</b> </div> |  |                                        |
| <b>Program</b><br>PR0396168 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                              | <b>Owner Name</b><br>SAFEWAY INC |                                      | <b>Inspection Time</b><br>10:00 - 11:20 |                                                                                                                                                                |  |                                        |
| <b>Inspected By</b><br>PRINCESS LAGANA                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                  | <b>Consent By</b><br>SAMUEL TORRES   |                                         |                                                                                                                                                                |  | <b>FSC</b> Samuel Torres<br>07/26/2028 |

  

| 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  |       |       |        |     |     |     |
| 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     | 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  |       |       |        |     |     | S   |
| 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               |     |     |
| 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<br>FA0268322 - SAFEWAY-DELI                                     | Site Address<br>950 W HAMILTON AV, CAMPBELL, CA 95008 | Inspection Date<br>10/25/2024    |
| Program<br>PR0396168 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>SAFEWAY INC                             | Inspection Time<br>10:00 - 11:20 |
| 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

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** In the walk in cooler, turkey breast measured at 77F. Manager and staff stated that turkey breast was cooked and cooling began approximately 1.5 hours prior to measurement. Turkey breast was completely covered with saran wrap.

**[CA]:** Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

**[COS]:** Staff loosely covered the turkey breast.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                                           | Location                        | Measurement       | Comments    |
|------------------------------------------------|---------------------------------|-------------------|-------------|
| water                                          | prep sink 2                     | 120.00 Fahrenheit |             |
| burrito, mac and cheese                        | hot holding display case        | 141.00 Fahrenheit | 141F - 145F |
| water                                          | 3 comp sink                     | 120.00 Fahrenheit |             |
| Quat sanitizer                                 | 3 comp sink                     | 200.00 PPM        |             |
| garlic aioli                                   | 2 door under counter            | 40.00 Fahrenheit  |             |
| seafood salad, tuscan salad                    | display case                    | 38.00 Fahrenheit  | 38F - 40F   |
| spinach dip                                    | aisle fridge                    | 40.00 Fahrenheit  |             |
| feta cheese                                    | cheese cooler (back)            | 40.00 Fahrenheit  |             |
| spaghetti with meatball                        | island cooler 1                 | 40.00 Fahrenheit  |             |
| water                                          | prep sink                       | 120.00 Fahrenheit |             |
| high temperature sanitizer                     | dish machine                    | 164.00 Fahrenheit |             |
| mac and cheese salad, prosciutto, potato salad | island cooler 3                 | 40.00 Fahrenheit  | 40F - 41F   |
| black forrest ham, chicken salad, clam chowder | island cooler 2                 | 38.00 Fahrenheit  | 38F - 41F   |
| mushroom pizza                                 | open aisle fridge               | 41.00 Fahrenheit  |             |
| roast beef, cut tomatoes                       | prep line cooler 2              | 41.00 Fahrenheit  |             |
| orange chicken                                 | walk in cooler                  | 41.00 Fahrenheit  |             |
| water                                          | hand sink at the rear prep area | 100.00 Fahrenheit |             |
| noodles                                        | prep line cooler                | 41.00 Fahrenheit  |             |
| chicken, chow mein                             | hot holding display case 2      | 136.00 Fahrenheit | 136F - 140F |

### Overall Comments:

**Temperature logs observed.**

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 **11/8/2024**. 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.

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                       |                                  |
|--------------------------------------------------------------------------|-------------------------------------------------------|----------------------------------|
| Facility<br>FA0268322 - SAFEWAY-DELI                                     | Site Address<br>950 W HAMILTON AV, CAMPBELL, CA 95008 | Inspection Date<br>10/25/2024    |
| Program<br>PR0396168 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>SAFEWAY INC                             | Inspection Time<br>10:00 - 11:20 |

## 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:** Samuel Torres  
Assistant Store Director

**Signed On:** October 25, 2024