

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 FA0269441 - FRESCO WORLD MARKET	Site Address 2217 QUIMBY RD, SAN JOSE, CA 95122	Inspection Date 12/21/2023
Program PR0400856 - NO FOOD PREP (GROCERY STORE) > 20,000 SQ FT - FP08	Owner Name LION FOODS, LLC	Inspection Time 09:30 - 10:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NANCY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/21/2023

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: Meat department employee observed utilizing hand wash sink to conduct ware washing. Employee failed to sanitize food contact utensil. [CA] 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). A handwashing facility shall not be used for purposes other than handwashing.

[COS] Instructed employee to rewash and sanitize food contact utensil and to sanitize hand wash station.

Cited On: 12/20/2023

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 12/21/2023

Minor Violations

Cited On: 12/21/2023

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

Inspector Observations: Employee utilizing hand wash sink to wash plastic containers to display raw meats. [CA] A handwashing facility shall not be used for purposes other than handwashing.

Measured Observations

N/A

Overall Comments:

- On-site for follow-up inspection after numerous violations were observed during a complaint investigation.
- At time of investigation, facility has completed the following:
 - K22M - Sewage and wastewater improperly disposed:
 - Waste water backup previously observed at the round floor drain in front of the three-compartment sink and floor trough drain in the middle of the meat department area is now draining. Plumber was on site to complete task from the day before. All drains observed draining adequately with no visible signs of back-up when sinks are use and water is disposed of into the drains. Employees at the time were sanitizing floors with chlorine bleach.
 - Maintain strainers and drain filters clean to prevent clogging and backing up of waste water.
 - Reminder: food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted area, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.
 - K07m - Improper hot and cold holding temperatures:
 - All raw meats observed at 41F or below. No excessive amounts of PHF items were maintained out.
 - Any PHF out of refrigeration units were in active preparation.
 - K27m - Food not separated and unprotected:
 - All PHF items inside the walk-in freezer that manager stated were to be disposed of were removed.

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- *Walk-in freezer has been organized and a dedicated shelf for spoiled items to be disposed has been created.*

- *Continue to address any other violations noted on previous inspection reports.*

Note: Per manager, prepackaged meats on display are labeled with a sell-by date 48-hours from the date of packaging.

- *At time of follow-up inspection, various packaged meats were labeled with a sell-by date four days out. (packaged on 12/21/2023, sell by 12/25/2023)*

- *Store manager and meat department manager was notified of discrepancy.*

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 **1/4/2024**. 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.

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: Jesus C.
Manager

Signed On: December 21, 2023