

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 FA0211343 - ROCCA'S MARKET		Site Address 13335 MONTEREY RD, SAN MARTIN, CA 95046		Inspection Date 02/02/2026		Placard Color & Score GREEN 96		
Program PR0300856 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name ROCCA, J D		Inspection Time 16:00 - 17:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By SHASHI SHARMA				FSC Daniel Keith 4/7/26

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						S
K07	Proper hot and cold holding temperatures	X						
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						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		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0211343 - ROCCA'S MARKET	Site Address 13335 MONTEREY RD, SAN MARTIN, CA 95046	Inspection Date 02/02/2026
Program PR0300856 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name ROCCA, J D	Inspection Time 16:00 - 17:00
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

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: Facility is missing a mop sink within the facility.

[CA] A mop sink must be installed in facility and must go through plan check department.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1. Restroom does not have the approved flooring and is missing a cove base.

[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches. Flooring shall be smooth and of durable construction and nonabsorbent material that is easily cleanable.

2. Walk in at the back of the facility is completely made out of wood from the interior.

[CA] Approved finishes will have to be installed into the walk in; smooth and of durable construction and nonabsorbent material that is easily cleanable.

3. Flooring within the meat department is damaged.

[CA] Repair damaged floor with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Sausage	Walk in (meat department) #2	39.00 Fahrenheit	
Hot water	3-Compartment/prep sinks	120.00 Fahrenheit	
Raw steak	Display refrigeration	39.00 Fahrenheit	
Raw chicken	Walk in (meat department)	39.00 Fahrenheit	
Cheese	Reach in	39.00 Fahrenheit	
Sanitizer (Chlorine)	3-Compartment	100.00 PPM	
Bacon	Display refrigeration #2	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Salmon	Reach in	48.00 Fahrenheit	Cooling for about 3-hours
Sanitizer (Chlorine)	Sanitizer bucket	100.00 PPM	
Mac salad	Grab and go refrigeration	39.00 Fahrenheit	
Milk	Reach in	39.00 Fahrenheit	
Ice cream	Freezer chests (3x)	5.00 Fahrenheit	
Sausage	Display refrigeration #2	40.00 Fahrenheit	
Raw chicken	Display refrigeration	39.00 Fahrenheit	
Raw steak	Walk in (meat department)	39.00 Fahrenheit	
Cut beef	Walk in (meat department) #2	39.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Rocca's Market

NEW OWNER: Rocca's SM INC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

OFFICIAL INSPECTION REPORT

Facility FA0211343 - ROCCA'S MARKET	Site Address 13335 MONTEREY RD, SAN MARTIN, CA 95046	Inspection Date 02/02/2026
Program PR0300856 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name ROCCA, J D	Inspection Time 16:00 - 17:00

The permit category for this facility is FP_13. An invoice for the permit fee in the amount of \$1,148.00 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.

The Environmental Health Permit will be effective: 3 / 1 / 26 - 2 / 28 / 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 / 2 / 26**

***Permit condition: Mop sink will not have to be installed at this time; if future violations occur then one will have to be installed**

***Discontinue the BBQ in the back of the facility until approved by the department.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 2/16/2026. 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: SHASHI SHARMA
Owner
Signed On: February 02, 2026