

# 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 FA0208656 - MERCADO SAN JOSE		Site Address 3054 ALUM ROCK AV A, SAN JOSE, CA 95127		Inspection Date 05/28/2019	
Program PR0306494 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06			Owner Name SALCIDO, NORMA NERI		Inspection Time 16:10 - 17:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By SAMEEH & EYAD		FSC Exempt	

Placard Color & Score
<b>GREEN</b>
<b>91</b>

RISK FACTORS AND INTERVENTIO	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						S
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						
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 PRACTICE	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	X	
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: 1. Found numerous DEAD cockroaches in the following areas: under the display case near the meat section, near the 2 door chest freezer, and in the back storage area of dried goods. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Continue to provide approved pest control services.**

**2. Found numerous flies in the following areas: display case, back storage area, prep area and near the cash register. [CA] Each food facility shall be free of vermin such as flies. Provide approved pest control services.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Found numerous milk/produce crates used to elevate food items off the floor in the walk-in(produce). [CA] Use approved food equipment/shelvings to elevate food items at least 6 inches off the floor.**

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: 1. Observed the following plumbing issues: 3 floor sink in the meat department and 1 floor sink in the walk-in (meat department). Observed stagnant water in the floor sink. Per operator, floor sink is outdated and is free flowing when water reaches a certain point due to drain set up to not capture food items. Observed operator pour a bucket of water into the floor sink and was able to drain properly. [CA] Facility shall need to meet up to code in regards to plumbing fixtures.**

**2. Observed leaking faucet at the 3-compartment sink. [CA] Repair leak.**

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

**Inspector Observations: Found missing ceiling panels in the following areas: in the back of the facility, in the front customer area, near the restroom area and near the walk-in-freezer. [CA] Provide ceiling panels.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
ham	2 door display	41.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
hot water	warewash/prep	124.00 Fahrenheit	
fruits	walk-in (produce)	41.00 Fahrenheit	
chicken	2 door display	41.00 Fahrenheit	
cheese	2 door display	40.00 Fahrenheit	
beef	2 door display	40.00 Fahrenheit	
chicken	walk-in (meat)	27.00 Fahrenheit	
raw chicken	walk-in (meat)	38.00 Fahrenheit	
raw meats	walk-in-freezer	9.00 Fahrenheit	
raw beef	walk-in (meat)	50.00 Fahrenheit	previously prepped
beverages	4 door reach in	41.00 Fahrenheit	
milk	walk-in (produce)	40.00 Fahrenheit	

### Overall Comments:

Facility opened on June 6th, 2019

#### **OWNERSHIP CHANGE INFORMATION**

**NEW OWNER: Kesar Petroleum INC**

**NEW FACILITY NAME: Kesar Petroleum**

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

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**FP06:\$684.00      Operator opted to pay in person.**

**\*\*Permit Condition: Permit approved contingent upon installation of a mop sink. Facility shall submit plans within 30 days to the health department for the installation of the mop sink. Once plans are approved for the mop sink, facility shall have 6 months to install the mop sink.**

**Permit issued and valid: 6/01/19 - 05/31/20.**

**This report serves as a temporary permit until the official permit is mailed to the facility. Post permit in public view.**

**\*Structural Review inspection conducted on 5/29/19.**

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

**Okay to operate as of 5/29/19.**

**Other handouts. Handwashing, employee illness, basic food safety knowledge, consumer advisory, food allergens, shigella, AB1884: Single Use Plastic Straws and SB1192: Children's Meals.**

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 **6/11/2019**. 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:** Sameeh Alsharif  
 Owner

**Signed On:** May 28, 2019