

# 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>FA0206808 - LUCKY 7 SUPERMARKET - MARKET      |  | <b>Site Address</b><br>1675 TULLY RD, SAN JOSE, CA 95122-2534 |                                           | <b>Inspection Date</b><br>11/17/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>85</b> </div> |  |                                          |
| <b>Program</b><br>PR0301757 - NO FOOD PREP > 20,000 SQ FT - FP08 |  |                                                               | <b>Owner Name</b><br>JTV INVESTMENTS INC. |                                      | <b>Inspection Time</b><br>15:00 - 16:20 |                                                                                                                                                                |  |                                          |
| <b>Inspected By</b><br>HENRY LUU                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                           | <b>Consent By</b><br>HELEN C.        |                                         |                                                                                                                                                                |  | <b>FSC</b> Mauricio Flores<br>05/12/2027 |

  

| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     |     |
| 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 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                                                        | X   |     |
| 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                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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| Program<br>PR0301757 - NO FOOD PREP > 20,000 SQ FT - FP08 | Owner Name<br>JTV INVESTMENTS INC.                     | Inspection Time<br>15:00 - 16:20 |
| 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

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

**Inspector Observations: Hand wash station at the meat department by the walk-in refrigerators obstructed with equipment parts maintained inside the wash basin.**

**Hand wash station at the produce preparation room partially obstructed with a rolling cart.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water at three-compartment sinks throughout the facility slowly reaches up to 100F, but does not meet the minimum requirements.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility.**

**Hand wash sink on the left side of the deep fryer and the seafood department lack adequate supply of hot water. When turn on, only a small stream of warm water is provided. Employee stated that a work order has been opened to repair faucets.**

**[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.**

**Warm water at numerous hand wash stations throughout the facility did not meet the minimum warm water requirements and measured between 70F to 80F.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

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

**Inspector Observations: Numerous live flies observed throughout the facility.**

**[CA] Use any and all approved methods to abate live flies.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Observed cases and containers of food stored directly on the floor.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

**Observed cardboard case of food stored directly on top of an opened container of frozen diced chicken inside the walk-in freezer.**

**[CA] All food shall be separated and protected from possible contamination.**

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

**Inspector Observations: Accumulation of grime observed on door handles of walk-in refrigerators and freezers.**

**Heavy accumulation of grime observed on storage racks in walk-in refrigerators and freezers.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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

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**Inspector Observations: Heavy accumulation of grime and debris observed on floors throughout the facility:**

- Walk-in refrigerators and freezers.
- Warehouse underneath pallets.

**[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.**

**Observed numerous missing ceiling panels throughout the facility.**

**[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                         | Location                                    | Measurement      | Comments |
|------------------------------|---------------------------------------------|------------------|----------|
| Milk                         | Walk-in refrigerator                        | 35.00 Fahrenheit |          |
| Raw fish paste               | Display refrigerator                        | 37.00 Fahrenheit |          |
| Raw shelled eggs             | Opened face refrigerator                    | 39.00 Fahrenheit |          |
| Marinated chicken            | Display refrigerator                        | 40.00 Fahrenheit |          |
| Cooked shrimp                | Display refrigerator                        | 37.00 Fahrenheit |          |
| Raw shelled eggs             | Walk-in refrigerator                        | 30.00 Fahrenheit |          |
| Whole catfish                | Display refrigerator                        | 36.00 Fahrenheit |          |
| Prepackaged raw beef         | Opened face refrigerator                    | 39.00 Fahrenheit |          |
| Prepackaged beef             | Walk-in refrigerator                        | 38.00 Fahrenheit |          |
| Milk (Lala)                  | One-door refrigerator - outside of cremaria | 36.00 Fahrenheit |          |
| Cut melons                   | Opened face refrigerator                    | 41.00 Fahrenheit |          |
| Southwest salad with chicken | Opened face refrigerator                    | 38.00 Fahrenheit |          |
| Whole tilapia                | Walk-in refrigerator                        | 37.00 Fahrenheit |          |
| Pork offals                  | Display refrigerator                        | 38.00 Fahrenheit |          |
| Pork butt                    | Display refrigerator                        | 38.00 Fahrenheit |          |
| Beef tendon                  | Walk-in refrigerator                        | 34.00 Fahrenheit |          |
| Marinated beef               | Display refrigerator                        | 40.00 Fahrenheit |          |
| Queso panela                 | Opened face refrigerator                    | 38.00 Fahrenheit |          |
| Ice cream                    | Display case                                | 11.00 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 **12/1/2025**. 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: Helen  
Manager  
Signed On: November 17, 2025