

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 FA0201882 - SAFEWAY-DELI		Site Address 1500 POLLARD RD, LOS GATOS, CA 95030		Inspection Date 10/27/2025	
Program PR0305948 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAFEWAY INC		Inspection Time 13:00 - 14:30
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By LISA	FSC Lisa Veraja 03/27/2026		

Placard Color & Score
GREEN
90

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		X			N
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	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		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Multiple Potentially Hazardous Food (PHF) within the walk in cooler measured between 44F - 48F. Ambient temperature of unit measured at 45F. No temperature logs provided.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times.

[COS/SA]: PHFs that have been in the unit for more than 4 hours were voluntarily discarded. PHFs that have been in the unit for less than 4 hours were relocated to another cooling unit.

Follow-up By
10/29/2025

Minor Violations

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: Ambient temperature of walk in cooler measured at 45F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times. Assess/repair/adjust unit as needed. Discontinue use of unit for PHFs until it is properly working.

Follow-up By
10/29/2025

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
provolone	box cooler	41.00 Fahrenheit	
tzaziki	aisle fridge	44.00 Fahrenheit	unit on defrost mode per PIC
turkey	box cooler	41.00 Fahrenheit	
rotisserie chicken	hot holding open display case	157.00 Fahrenheit	
Quat sanitizer	3 comp sink 2	200.00 PPM	
salsa	aisle fridge	46.00 Fahrenheit	unit on defrost mode per PIC
high temp sanitizer	high temp dish machine	174.00 Fahrenheit	
empanada	island cooler 2	41.00 Fahrenheit	
hotdog	walk in cooler	45.00 Fahrenheit	-cut tomatoes: 44F -cooked chicken: 48F -turkey potpie: 47F -turkey deli: 44F -cheese: 44F
water	hand sink	100.00 Fahrenheit	
chicken tenders	hot holding display case	151.00 Fahrenheit	
goat cheese	island cooler 1	39.00 Fahrenheit	
brie cheese	island cooler 1	41.00 Fahrenheit	
deli wrap	island cooler 2	40.00 Fahrenheit	
macarani salad	open display case 2	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
pasta	display case	40.00 Fahrenheit	
chicken	open display case 1	40.00 Fahrenheit	
turkey	display case	39.00 Fahrenheit	
cut tomatoes	prep line cooler	41.00 Fahrenheit	
tuna salad	prep line cooler	41.00 Fahrenheit	
buffalo wings	hot holding display case	149.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 10/29/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour

Note:

-due to ongoing repair of walk in cooler during the inspection, PIC will provide an itemized list of all the food items that are VC&D

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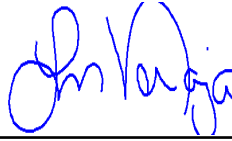
(remaining food items in the walk in cooler) via email at Princess.Lagana@deh.sccgov.org in agreement with Supervisor Monica Huato and PIC Lisa.

-ambient temp of walk in cooler was brought down to 40F by the end of inspection.

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 **11/10/2025**. 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: Lisa Veraja
Store Director
Signed On: October 27, 2025