

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 FA0267920 - SAFEWAY #2150 - DELI		Site Address 1489 BIRD AV, SAN JOSE, CA 95125		Inspection Date 09/18/2026		Placard Color & Score GREEN 92		
Program PR0414828 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAFEWAY, INC		Inspection Time 13:00 - 14:45			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By ROBERT HERNANDEZ				FSC Robert Hernandez 09/15/2027

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						
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	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		
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

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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: In the warewashing sink, quaternary ammonia sanitizer measured 0ppm. No active warewashing was observed.

[CA] Maintain chemical solution for manual warewashing at the appropriate sanitizer level, such as quaternary ammonia sanitizer at 200ppm.

[COS] PIC adjusted sanitizer tubes to allow proper flow of quaternary ammonia.

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

Inspector Observations: At the handwashing sink by employee entrance, water temperature measured 73F.

[CA] Handwashing sinks shall provide an adequate, pressurized supply of warm water at 100-108F.

Water temperature at the prep sink measured 74F.

[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.

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: Inoperable high temp dishwasher observed. Per PIC, work order has been placed.

[CA] Ensure all equipment are fully operative and in good repair. High temperature dishwashers must ensure utensil surface temperature meets 160F or above as measured by an irreversible temperature indicator.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cheese	cold display case	37.00 Fahrenheit	IR
sliced bacon	3 door under counter cooler	31.00 Fahrenheit	IR
warm water	handwash sink by employee door	73.00 Fahrenheit	
raw chicken	walk-in	34.00 Fahrenheit	
chicken wings	cold display case	34.00 Fahrenheit	
clam chowder	refrigerated grab n go	38.00 Fahrenheit	IR
hot water	warewashing sink	120.00 Fahrenheit	
hot water	prep sink	74.00 Fahrenheit	
chicken breast	deli upright freezer	26.00 Fahrenheit	
quat ammonia	3-comp sink	0.00 PPM	remeasured at 200 ppm
sausage patty	prep cooler	38.00 Fahrenheit	
pasta salad	cold display case	34.00 Fahrenheit	
cooked chicken	hot display case	139.00 Fahrenheit	
chicken parmesan	refrigerated grab n go	38.00 Fahrenheit	IR
chicken salad	cold display case	36.00 Fahrenheit	
hummus	walk-in	34.00 Fahrenheit	
warm water	restroom handwash sink	100.00 Fahrenheit	
chicken wings	hot holding grab n go	145.00 Fahrenheit	IR
ambient	walk-in	38.00 Fahrenheit	
turkey	cold display case	41.00 Fahrenheit	IR
warm water	handwash sink by cookline	100.00 Fahrenheit	
chicken noodle soup	refrigerated grab n go	39.00 Fahrenheit	IR

Overall Comments:

Joint inspection with Natalie Hak.

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 **10/2/2026**. 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: Robert Hernandez
PIC
Signed On: September 18, 2026