

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 FA0200268 - SAFEWAY STORE #1293-CHINA KIT DELI		Site Address 2341 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 07/17/2025		Placard Color & Score GREEN 90		
Program PR0305584 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SAFEWAY INC		Inspection Time 11:00 - 12:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By HEATHER JOHNSON				FSC Heather Johnson 08/08/2029

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			S
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: *At the deli prep line unit, multiple Potentially Hazardous Food (PHFs) measured between 48F - 53F. PHFs have been in the unit for more than 4 hours per staff. Ambient temperature of unit measured between 48F - 56F. Temperature log states unit's ambient temperature was measured at 37F at 6:30 AM (approximately 5.5 hours prior to measurement) but no other temperature measurements of the unit were conducted after.*

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

[COS]: *PHFs were voluntarily discarded.*

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: **REPEAT VIOLATION**

Prep line unit's ambient temperature measured between 48F - 56F.

[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 working properly.*

[COS]: *Technician assessed the unit and 40F ambient temperature was measured at the end of inspection.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sausage	hot holding case 1	147.00 Fahrenheit	
brie cheese	island cooler 2	41.00 Fahrenheit	
mortadeli	display case	40.00 Fahrenheit	
turkey	prep line cooler	50.00 Fahrenheit	ham: 50F cut tomatoes: 53F sausage patty: 50F fried egg: 51F mozzarella: 52F artichoke: 49F roast beef: 52F potatoes: 50F
tomato soup	island cooler 1	41.00 Fahrenheit	
water	prep sink	121.00 Fahrenheit	
water	hand sink at the back prep area	100.00 Fahrenheit	
rotisserie	island hot holding	149.00 Fahrenheit	
fried rice	hot holding case 2	165.00 Fahrenheit	
chicken	hot holding case 1	156.00 Fahrenheit	
chicken salad	display case (left)	46.00 Fahrenheit	diligent prep (ambient temp of unit measured at 41)
imitation crab	display case (left)	45.00 Fahrenheit	diligent prep
water	3 comp sink	120.00 Fahrenheit	
egg roll	hot holding case 2	138.00 Fahrenheit	
egg roll	hot holding case 1	137.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
turkey	island cooler 3	40.00 Fahrenheit	
rice	rice cooker	154.00 Fahrenheit	
ambient temp	hot box	179.00 Fahrenheit	

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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 7/31/2025. 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: Heather Johnson
Store Director
Signed On: July 17, 2025