

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 FA0207443 - LUCKY #757 - DELI		Site Address 2027 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 05/30/2025		Placard Color & Score GREEN 83		
Program PR0304784 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAVE MART SUPERMARKET		Inspection Time 10:40 - 11:40			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JOESPH (M) & ERNIE				FSC Ruben Trujillo 4/16/29

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	X			N
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						
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	X	X
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	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		
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: Major:

1. Measured a block of provolone cheese holding at 58F in 2 door sliding display case (right side) for less than 4 hours.
2. Measured the following PHFs holding between 52F - 56F in 2 door sliding display case (cheese section): provolone, cheddar, swiss, pepper jack, mild and colby cheese slices.
3. Measured container of fried chicken holding between 122F - 134F in 2 door sliding hot holding display case. Per operator, PHFs placed there less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F and hot held at or above 135F. . [COS] Operator directed to relocate PHFs to another refrigeration unit and reheat PHFs to 165F. [SA] Operator may opt to discard of PHFs after 4 hours.

Minor:

1. Measured container of potato salad and pasta salad holding between 45F - 47F in 2 door sliding display case (left side).
 2. Measured the following PHFs holding between 46F - 48F in 2 door sliding display case (middle): chicken tamales and cheese tamales.
- [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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

Inspector Observations: Lacking single use paper towel at hand wash station located near cooks line. Note: Another hand wash station near display case. [CA] Single-use sanitary towels shall be provided in [COS] Operator restocked.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed a bag of meat thawing on 1-compartment sink drain board. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process. [COS] Operator placed bag of meat under cold running water.

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: Measured ambient air temperature of 2 door sliding display unit (cheese section) holding at 50F. [CA] Repair refrigeration unit to maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate slices of cheese to another refrigeration unit.

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: Found cold water valve off at warewash sink. Per operator, employees had cold water valve off due to leakage from mounted soap/sanitizer dispenser. [CA] Ensure cold water valve is on at all times during hours of operation. [COS] Operator turned on cold water valve. Observed cold water provided.

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
chicken tamales	2 door sliding display case (middle)	46.00 Fahrenheit	
pasta salad	2 door sliding display case (left)	45.00 Fahrenheit	
fried chicken	2 door sliding hot display case (right)	171.00 Fahrenheit	
cheese tamales	2 door sliding display case (middle)	48.00 Fahrenheit	
shredded chicken	walk-in	40.00 Fahrenheit	
swiss cheese block	2 door sliding display case (right)	41.00 Fahrenheit	
chicken wings	2 door sliding hot display case (left)	137.00 Fahrenheit	
cheddar cheese block	2 door sliding display case (right)	40.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
chicken	walk-in-freezer	2.40 Fahrenheit	
fried chicken	2 door sliding hot display case (left)	122.00 Fahrenheit	between 122F - 137F. for less than 4 hours. COS-reheat to 165F. SA-discard after 4 hours.
whole chicken	walk-in	41.00 Fahrenheit	
provolone cheese block	2 door sliding display case (right)	58.00 Fahrenheit	for less than 4 hours. COS- relocate
sliced ham	2 door sliding display case (left)	41.00 Fahrenheit	
slices (cheddar, provolone, milk, colby, swiss, jack)	2 door sliding display case (cheese display case)	52.00 Fahrenheit	between 52F - 56F, for less than 4 hours. COS-relocate
potato salad	2 door sliding display case (left)	47.00 Fahrenheit	
ambient	2 door sliding display case (cheese display case)	50.00 Fahrenheit	SA-relocate all PHFs
warm water	handsink (front, back & RR)	100.00 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 **6/13/2025**. 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: Joseph Porter
Store Manager
Signed On: May 30, 2025