

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 FA0214109 - SAFEWAY #1196-DELI		Site Address 639 S BERNARDO AV, SUNNYVALE, CA 94087	Inspection Date 06/18/2026
Program PR0304789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name SAFEWAY INC	Inspection Time 12:00 - 12:30
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By JOSIE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: PHFs held in display case measured at improper holding temperatures between 48F and 62F: Multiple packages of pasta.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

[COS] PHFs were VC&D. See VC&D report.

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 in cold display case for pasta and cheese measured at 48F. **[CA]** Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

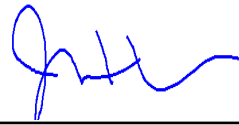
Overall Comments:

CO0159907

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 **7/2/2026**. 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: JOSIE mENDOZA
Manager
Signed On: June 18, 2026