

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 FA0201570 - DRAEGER'S-DELI		Site Address 342 1ST ST, LOS ALTOS, CA 94022		Inspection Date 09/19/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 95 </div>		
Program PR0303471 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DRAEGER'S SUPERMARKET		Inspection Time 12:45 - 15:00			
Inspected By OBBY SHEHADEH		Inspection Type ROUTINE INSPECTION		Consent By DAVE STALEY				FSC Jalil Rukab 02/12/2024

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						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						S
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				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							
K14	Food contact surfaces clean, sanitized					X		S
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
K23	No rodents, insects, birds, or animals							

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		
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		X
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: At display refrigerator, items temperatures measured as follow :

- Fish: 45F

- Lasagna: 45F

- Potatoes: 45F

- Meatloaf : 45F

- Noodles : 44F

PIC showed a temperature log. Temperature of PHFs taken every 3 hours. Ambient of unit initially measured at 46 degrees F. Per PIC, unit goes through defrost cycles throughout the day. Re-measured ambient at 41 degrees F. PHFs taken from 3-door refrigerator, then further prep is conducted on prep counter prior to placing in display refrigerator.

PHFs in display refrigerator later measured at 43 degrees F, temperature of PHFs actively dropping.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Sanitizer bucket concentration measured at 300ppm. [CA] Store wiping cloths in sanitizing solution at a concentration of 100 ppm for chlorine, and 200 ppm for quaternary ammonium.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Milk	Undercounter refrigerator	36.00 Fahrenheit	
Raw meat	Reach in refrigerator	38.00 Fahrenheit	
Ham	Undercounter refrigerator	33.00 Fahrenheit	
Cake	Reach in refrigerator	37.00 Fahrenheit	
Cheese	Undercounter refrigerator	33.00 Fahrenheit	
Fish	Hot holding uit	149.00 Fahrenheit	
Pasta	Reach in refrigerator	39.00 Fahrenheit	
Cake	Display refrigerator	30.00 Fahrenheit	
Turkey	Prep refrigerator	41.00 Fahrenheit	
Rice	Hot holding uit	147.00 Fahrenheit	
Steak	Hot holding uit	147.00 Fahrenheit	
Cheese	Prep refrigerator	41.00 Fahrenheit	
Raw chicken	Reach in refrigerator	36.00 Fahrenheit	
Pie with frosting	Display refrigerator	28.00 Fahrenheit	
Cut tomatoes	Prep refrigerator	40.00 Fahrenheit	
Hot Water	Warewash sink	120.00 Fahrenheit	
Quat	Sanitizer bucket	300.00 PPM	

Overall Comments:

Joint inspection with Kaya.A

Report written by Kaya.A

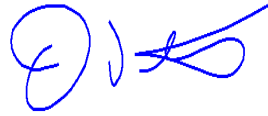
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **10/3/2023**. 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: Dave Staley
Store Manager

Signed On: September 19, 2023