

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 FA0205335 - LION SUPERMARKET		Site Address 1031 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 12/19/2024		Placard Color & Score GREEN 73		
Program PR0302323 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name LION CAPITOL INVESTMENT		Inspection Time 09:30 - 12:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By DAU KIEN LUU				FSC Dau Kien Luu 02/17/2027

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly		X					N
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						
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							
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	X	
K27	Food separated and protected	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205335 - LION SUPERMARKET	Site Address 1031 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 12/19/2024
Program PR0302323 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name LION CAPITOL INVESTMENTS LLC	Inspection Time 09:30 - 12:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee washing hands without soap after handling raw meat with bare hands. [CA] Properly wash hands with soap, warm water and dry using single use paper towels after handling raw meat. [COS] Employee was instructed to properly wash hands.*

Minor Violations

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

Inspector Observations: *At the meat service line, handwash sink was obstructed due to personal items in the sink. [CA] Handwash sink shall be accessible at all times. [COS] Items were removed from the sink.*

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Shell shock tags unavailable for review. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest. Shell stock tags shall be available for review.*

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 handwash sink in restrooms, measured water temperature at 55F. [CA] Handwash sinks shall be supplied with a minimum water temperature of 100F.*

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

Inspector Observations: *Observed raw meat thawing in standing water in the food preparation sink. [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.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed cut raw fish sold without packaging at the consumer self-service display. Raw fish is stored directly over ice. [CA] Cut raw fish shall be properly bagged when sold for retail at the self-service display.*

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: *In the meat and seafood display counters, observed meat placed on cracked and broken trays. Plastic dividers are broken. [CA] Replace broken trays and maintain equipment in good repair.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *In the back receiving area, observed door to the outside storage is kept open. [CA] Facility shall be fully enclosed at all times to prevent the entrance and harborage of vermin.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed broken floor tiles in the meat/seafood service line. Accumulation of water inside the broken floor tile. [CA] Replace broken flooring. Walls and floors in food preparation area shall be kept clean.*

OFFICIAL INSPECTION REPORT

Facility FA0205335 - LION SUPERMARKET	Site Address 1031 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 12/19/2024
Program PR0302323 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name LION CAPITOL INVESTMENTS LLC	Inspection Time 09:30 - 12:00

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
beansprouts	produce section	41.00 Fahrenheit	
beef	meat walk-in cooler	41.00 Fahrenheit	
pork shoulder	meat display	41.00 Fahrenheit	
soymilk	refrigeration	38.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
milk	refrigeration	43.00 Fahrenheit	
tofu	produce section	40.00 Fahrenheit	
salmon	seafood display	38.00 Fahrenheit	
water	handwash sink (restroom)	55.00 Fahrenheit	
beef	meat display	41.00 Fahrenheit	
ambient	produce walk-in cooler	38.00 Fahrenheit	
shrimp	seafood display	41.00 Fahrenheit	
intestine	meat display	41.00 Fahrenheit	
chicken	meat display	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
pork blood	meat display	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **1/2/2025**. 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: Dau Kien Luu
Supervisor
Signed On: December 19, 2024