

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 FA0258644 - TARGET - GENERAL MERC/GROCERY		Site Address 1750 STORY RD, SAN JOSE, CA 95122		Inspection Date 01/23/2025	
Program PR0378825 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name TARGET CORPORATION		Inspection Time 15:10 - 16:40
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By ADOLFO	FSC Maria Santana 12/13/2028	

Placard Color & Score

YELLOW

76

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						
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						
K06 Adequate handwash facilities supplied, accessible		X		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		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		
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Employee restroom in the back of the warehouse lacked hand soap.
[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Hand soap and paper towels shall be readily available and easily accessible at all times.
[COS] Manager provided hand soap.

Follow-up By
01/27/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed the following items with gnaw marks and/or contained rodent droppings on top:

- 6 bags of Momofuku instant noodles.
- 5 bags of Little Sheep hot pot season.
- 3 bags of Snickers candy bars.
- 1 bag of Quaker White Cheddar rice cakes

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.
[COS] All items were VC&D.

Follow-up By
01/27/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Rodent droppings and gnaw marks observed on six prepackaged food items and inside 6-8 cardboard cases in the warehouse deep into the storage bays.

Per manager, facility is aware of the rodent infestation and stated that pest control has been increased to as needed. Latest pest control service was conducted on 1/21/2025.

Observed no contaminated nor adulterated food items, nor rodent droppings on the sales floor or at the Starbucks and snack bar. Sticky traps by the food storage racks appeared clear.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

[COS/SA] Adulterated food items have been VC&D. Pest control will be contacted for additional service.

**** Note: a follow-up inspection will be conducted to verify that active measures are taken to prevent infestation and the contamination of food:**

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.
- Clean and sanitize the affected area(s) and equipment - remove all rodent droppings.
- Dispose of all food items that have been adulterated/contaminated.
- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).

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- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Lunchables	Meat walk-in refrigerator	38.00 Fahrenheit	
Yogurt	Dairy walk-in refrigerator	34.00 Fahrenheit	
Hot dogs	Meat walk-in refrigerator	37.00 Fahrenheit	
Deli meats	Merchandiser refrigerator	38.00 Fahrenheit	
Warm water	Hand wash sink - employee restroom	100.00 Fahrenheit	
Cut watermelon	Produce walk-in refrigerator	39.00 Fahrenheit	
Cut watermelon	Merchandiser refrigerator	41.00 Fahrenheit	
Raw ground beef	Merchandiser refrigerator	41.00 Fahrenheit	
Milk	Merchandiser refrigerator	38.00 Fahrenheit	
Milk	Dairy walk-in refrigerator	33.00 Fahrenheit	
Naked juice	Produce walk-in refrigerator	38.00 Fahrenheit	
Raw shelled eggs	Merchandiser refrigerator	39.00 Fahrenheit	
Warm water	Hand wash sink - ambient room	103.00 Fahrenheit	
Deli cheese	Merchandiser refrigerator	38.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.**
- A follow-up inspection will be conducted to verify compliance of all major violations.**
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.**
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

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 **2/6/2025**. 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: Adolfo A.
ETL HR

Signed On: January 23, 2025