

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 FA0251527 - MAXIM MARKET		Site Address 1930 ABORN RD, SAN JOSE, CA 95121		Inspection Date 02/17/2025		Placard Color & Score YELLOW 70		
Program PR0365574 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name MAXIM BEST CORPORATION		Inspection Time 09:10 - 11:10			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By HELEN PHAM				FSC Not Available

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			S
K07	Proper hot and cold holding temperatures	X						S
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		S
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	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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
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: FOUND NO PAPER TOWELS AND NO SOAP AT THE HAND WASH SINK IN THE PRODUCE DEPARTMENT. FOUND NO SOAP IN THE MENS RESTROOM.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND WASTE WATER IN THE MOP BUCKET. [CA] DISCARD WASTE WATER IN THE SANITARY SEWER.

Follow-up By
02/18/2025

FOUND WATER ON THE FLOORS IN THE FISH DEPARTMENT [CA] REMOVE THE WATER.

FOUND WATER ACCUMULATION IN THE FISH WALK IN COOLER. [CA] REMOVE THE WATER AND RELOCATE THE FISH INTO ANOTHER WORKING WALK IN COOLER. REPAIR THE DRAINING SYSTEM WITHIN 24 HRS. YOU MAY NOT USE THIS WALK IN COOLER UNTIL IT CAN PROPERLY DRAIN.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AVAILABLE AND THE FOOD HANDLER'S CARDS. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARDS.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: FOUND THE HOT WATER IN THE HAND WASH SINK AT 60F IN THE PRODUCE DEPARTMENT AND IN THE MEN'S RESTROOM. [CA] PROVIDE HOT WATER AT 100F AT THE HAND WASH SINKS.L

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: FOUND CUT FISH ON ICE FOR SELF SERVE. [CA] CUT FISH MUST BE BAGGED PRIOR TO SELLING SELF SERVICE.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: FOUND MOLD LIKE SUBSTANCE IN THE INSIDE OF THE ICE MACHINE IN THE FISH DEPARTMENT AND THE ICE MACHINE IN THE BACK OF THE MEAT DEPARTMENT. [CA] CLEAN THE ICE MACHINES MORE OFTEN.

FOUND MOLD LIKE SUBSTANCE ON THE FAN COVERS IN THE FISH WALK IN COOLER. [CA] CLEAN THIS AREA MORE OFTEN.

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: FOUND THE CUTTING BOARD AT THE FISH DEPARTMENT TO HAVE DEEP CUTS AND POSSIBLE MOLD THAT CANNOT BE EFFECTIVELY CLEANED.[CA] SURFACES OF EQUIPMENT SUCH AS CUTTING BLOCKS AND CUTTING BOARDS THAT ARE SCRATCHED AND SCORED SO THAT THEY CAN NO LONGER BE EFFECTIVELY BE CLEANED AND SANITIZED SHALL BE RESURFACED OR REPLACED.

FOUND CARDBOARD LINING THE SHELVES IN THE WALK IN COOLER MEAT DEPARTMENT. [CA] REMOVE THE CARDBOARD.

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

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Inspector Observations: *FOUND MISSING TILES ON THE FLOOR IN THE FISH DEPARTMENT. [CA] REPLACE THE TILES.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
FISH	ON ICE IN THE FISH DEPARTMENT	32.00 Fahrenheit	
POPSICLES	REACH DOWN FREEZER	-3.00 Fahrenheit	
EGGS	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN MEN'S RESTROOM	60.00 Fahrenheit	
CHICKEN	ON ICE IN THE MEAT DEPARTMENT	37.00 Fahrenheit	
LIVER	ON DISPLAY CASE	31.00 Fahrenheit	
MILK	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN PRODUCE DEPARTMENT	60.00 Fahrenheit	
PORK	WALK IN COOLER	31.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN WOMEN'S RESTROOM	100.00 Fahrenheit	
BEEF	WALK IN FREEZER	11.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK IN MEAT DEPARTMENT	120.00 Fahrenheit	
FISH	ON DISPLAY CASE	32.00 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 **3/3/2025**. 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: HELEN PHAM
MANAGER
Signed On: February 17, 2025