

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 FA0206753 - SAFEWAY #997 DELI		Site Address 1663 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 06/25/2026		Placard Color & Score GREEN 90		
Program PR0303049 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAFEWAY INC		Inspection Time 12:55 - 13:55			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MARIA & LILY				FSC Stephen Olei 6/5/30

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						
K07	Proper hot and cold holding temperatures		X		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	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		X
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

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

Inspector Observations: Major:

1. Measured sliced cheese holding at 51F in sandwich prep for more than 4 hours.
 2. Measured deli meat holding at 53F at boar's head display refrigerator for less than 4 hours.
- [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator voluntarily discarded PHFs in trash and relocate PHFs to another refrigeration unit.

Minor: Measured the following PHFs holding between 46F - 49F in sandwich prep unit for less than 4 hours: sliced ham, sliced pastrami and sliced cheese. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

- Inspector Observations:**
1. Found cold water pressure at hand wash sink located near sushi section with insufficient flow. [CA] Ensure cold/warm water is flowing sufficient for the purposes of hand washing.
 2. Found leaking faucet at both 1-compartment sink. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
fried chicken	hot display case	149.00 Fahrenheit	
quat	warewash	200.00 PPM	
ambient	walk-in	41.00 Fahrenheit	
hot water	warewash/(2x) 1-comp	120.00 Fahrenheit	
sliced ham	sandwich prep	49.00 Fahrenheit	
sliced tomatoes	sandwich prep	41.00 Fahrenheit	
hot water	high temp dish machine	164.00 Fahrenheit	
potato salad	cold display case	41.00 Fahrenheit	
sliced pastrami	sandwich prep	48.00 Fahrenheit	
mac n cheese	hot display case	160.00 Fahrenheit	
sliced cheese	sandwich prep	46.00 Fahrenheit	between 46F - 51F.
corn dog	hot display case	148.00 Fahrenheit	
chicken	cold display case	38.00 Fahrenheit	
imitation crab	cold display case	40.00 Fahrenheit	
warm water	handsink (2 prep & RR)	100.00 Fahrenheit	
ambient	walk-in-freezer	7.60 Fahrenheit	
eggs	sandwich prep	39.00 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 **7/9/2026**. 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.

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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: Maria De Perez
Assistant Store Director

Signed On: June 25, 2026