

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 FA0202160 - SAFEWAY STORE #2815		Site Address 470 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 10/02/2025		Placard Color & Score GREEN 90		
Program PR0302006 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name SAFEWAY INC		Inspection Time 11:35 - 12:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ESMERALDA ORTIZ				FSC Esmeralda Ortiz 06/12/2030

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						
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				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		
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		X
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		X
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

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 the produce open display cooler, cut watermelon measured at 45F. Per PIC, watermelon was cut, cooled down in the walk in cooler, then relocated to the unit approximately 30 minutes prior to measurement. Ambient temperature of unit measured at 51F.*

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below.*

[SA]: *Cut watermelons were relocated to another cooling unit to cool down.*

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

Inspector Observations: *Shell stock tag not attached to mussels in display case.*

[CA]: *Shell stock tags shall be attached to the containers until empty.*

[COS]: *Shell stock tag was provided and attached to the container of mussels.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Accumulation of mold-like substance in the lunchables aisle refrigerator.*

[CA]: *Maintain nonfood contact surfaces clean.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Thermometers in the BSG yogurt and cheese island cooler observed inoperable.*

[CA]: *Repair/replace thermometers.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
milk	aisle refrigerator 2	40.00 Fahrenheit	
juice	open display case 3	37.00 Fahrenheit	
raw shell egg	aisle refrigerator 1	41.00 Fahrenheit	
raw salmon	display case 2	39.00 Fahrenheit	
parfait	open display cooler (left)	39.00 Fahrenheit	
yogurt	aisle refrigerator 4	39.00 Fahrenheit	
shrimp	display case 2	38.00 Fahrenheit	
raw chicken	display case 1	41.00 Fahrenheit	
juice	open display case 4	40.00 Fahrenheit	
cut watermelon	open display cooler (left)	41.00 Fahrenheit	
Quat sanitizer	3 comp sink at meat prep area	200.00 PPM	
yogurt	island cooler 1	38.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
salmon	aisle refrigerator 6	40.00 Fahrenheit	
hotdog	aisle refrigerator 4	41.00 Fahrenheit	
cheese	aisle refrigerator 3	39.00 Fahrenheit	
raw beef	walk in cooler 2	38.00 Fahrenheit	
raw beef	display case 1	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
raw sausage	display case 1	40.00 Fahrenheit	
water	3 comp sink at meat prep area	120.00 Fahrenheit	
salsa	merchandiser	39.00 Fahrenheit	
raw chicken	island cooler 2	38.00 Fahrenheit	
sour cream	aisle refrigerator 3	40.00 Fahrenheit	
cut watermelon	open island cooler box	41.00 Fahrenheit	
guacamole with cut tomatoes	open island cooler box	40.00 Fahrenheit	
ham	aisle refrigerator 4	39.00 Fahrenheit	
raw bacon	open display case 2	40.00 Fahrenheit	
creamer	island cooler 1	39.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
butter	aisle refrigerator 5	40.00 Fahrenheit	
raw salmon	walk in cooler	38.00 Fahrenheit	
raw beef	island cooler 2	41.00 Fahrenheit	
raw sausage	open display case 2	40.00 Fahrenheit	
raw ground beef	open display case 1	40.00 Fahrenheit	
imitation crab	aisle refrigerator 6	40.00 Fahrenheit	
pico de gallo	open island cooler box	41.00 Fahrenheit	
raw pork	open display case 1	41.00 Fahrenheit	
ranch dip	aisle refrigerator	38.00 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 **10/16/2025**. 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.

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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: Esmeralda Ortiz
Assistant Store Director

Signed On: October 02, 2025