

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 FA0255427 - SAFEWAY DELI	Site Address 3970 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 07/22/2026
Program PR0372981 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SAFEWAY INC	Inspection Time 14:05 - 14:45
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By CLAUDAT AND JAE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Dredged, raw chicken measured between 48F and 49F while maintained in thick, folded blue plastic bags in three cardboard cases covered with lids while on a cart in the walk-in cooler. Chicken appears to be folded into thick blue plastic bags and covered in a lidded cardboard box in a manner that restricts airflow. Per the PIC, dredged chicken had been dredged in chicken breeding last night, and then maintained inside the walk-in cooler to cool overnight.

[CA] Potentially hazardous foods prepared at ambient shall be cooled to 41F within 4 hours.

Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] 150 lbs of chicken was voluntarily condemned and discarded.

Minor Violations

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

Inspector Observations:

Hand wash sink near the cook-line lacked paper towels.

**Note: Additional hand sink with paper towels was available on the other side of the wall, less than 10 feet away*

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Paper towels were restocked.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Two pieces of fried chicken measured 130F and 132F respectively while maintained at the very front (furthest away from the openable sliding back panel) of the hot holding display case at the front of the deli. Per staff, fried chicken had been placed into the unit 2.5 hours prior.

**Note: All other fried chicken in hot hold display case measured at 135F or above*

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Deli manager elected to voluntarily discard fried chicken.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

OFFICIAL INSPECTION REPORT

Facility FA0255427 - SAFEWAY DELI	Site Address 3970 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 07/22/2026
Program PR0372981 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SAFEWAY INC	Inspection Time 14:05 - 14:45

Inspector Observations:

Cleaned, wet containers observed stacked up in a manner that does not allow for adequate air drying.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

4+ flies observed in the deli kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Bag of chicken breeding observed maintained open on a lower prep table across from the fryer.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations:

Walk-in cooler and hot holding display case lack internal thermometers placed inside the units.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
fried chicken	hot hold display case	135.00 Fahrenheit	135F-153F, all other pieces
warm water	hand sinks - deli	100.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment warewashing sink	200.00 PPM	
dredged raw chicken	walk-in cooler - deli	48.00 Fahrenheit	48F-49F, cooling overnight
ambient	walk-in cooler - deli	39.00 Fahrenheit	
fried chicken	fryer - fryer basket	189.00 Fahrenheit	189F-209F, final cook temp
raw chicken	walk-in cooler - meats	36.00 Fahrenheit	
fried chicken	hot hold display case	130.00 Fahrenheit	130F-132F, two pieces
high temperature sanitizing rinse	mechanical dishwasher - deli	161.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0160320.

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 **8/5/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0255427 - SAFEWAY DELI	Site Address 3970 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 07/22/2026
Program PR0372981 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SAFEWAY INC	Inspection Time 14:05 - 14:45

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: Jae Jung
ASD
Signed On: July 22, 2026