

**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](http://www.ehinfo.org)



**OFFICIAL INSPECTION REPORT**

|   |  |                               |   |    |       |        |     |     |     |
|---|--|-------------------------------|---|----|-------|--------|-----|-----|-----|
| Facility<br>FA0255048 - TARGET #1426  | Site Address<br>450 N CAPITOL AV, SAN JOSE, CA 95133 | Inspection Date<br>12/01/2022 | Placard Color & Score<br><b>GREEN</b><br><b>100</b> |    |       |        |     |     |     |
| Program<br>PRO372339 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06                | Owner Name<br>TARGET CORPORATION                     |                               | Inspection Time<br>10:00 - 12:00                    |    |       |        |     |     |     |
| Inspected By<br>GLENCIJOY DAVID   | Inspection Type<br>ROUTINE INSPECTION                | Consent By<br>EDNA            | FSC<br>Edna Bolanos<br>04/27/2023                   |    |       |        |     |     |     |
| <b>RISK FACTORS AND INTERVENTIONS</b>   |  |                               |   | 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                             |   |    |       |        |     |     | S   |
| K06 Adequate handwash facilities supplied, accessible                                   |  | 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                             |   |    |       |        |     |     |     |
| 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     |        |     | X   |     |
| K20 Licensed health care facilities/schools: prohibited foods not being offered         |  |                               |   |    | X     |        |     | X   |     |
| K21 Hot and cold water available  |  | X                             |   |    |       |        |     |     |     |
| K22 Sewage and wastewater properly disposed   |  | X                             |   |    |       |        |     |     |     |
| K23 No rodents, insects, birds, or animals  |  | X                             |   |    |       |        |     |     |     |
| <b>GOOD RETAIL PRACTICES</b>  |  |                               |   |    |       |        |     | 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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| Program<br>PR0372339 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06 | Owner Name<br>TARGET CORPORATION                     | Inspection Time<br>10:00 - 12:00 |
| 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**

No minor violations were observed during this inspection.

### **Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

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| <b>Measured Observations</b>   |  |                                  |          |
| Item   | Location   | Measurement                      | Comments |
| chicken breast   | reach down cooler                                    | 36.00 Fahrenheit                 |          |
| asparagus  | display cooler aisle - 2                             | 30.00 Fahrenheit                 |          |
| spinach and goat cheese pizza  | display cooler aisle - 5                             | 14.00 Fahrenheit                 |          |
| steak and cheddar burrito  | display cooler aisle - 3                             | 4.00 Fahrenheit                  |          |
| cheese, stick  | display cooler aisle - 1                             | 39.00 Fahrenheit                 |          |
| cream cheese   | grab and go cooler - dairy/produce                   | 41.00 Fahrenheit                 |          |
| sour cream   | display cooler/walk in cooler                        | 37.00 Fahrenheit                 |          |
| cauliflower macaroni   | display cooler aisle - 3                             | -5.00 Fahrenheit                 | IR       |
| egg nog  | cooler case - 2                                      | 40.00 Fahrenheit                 |          |
| hot dog  | display cooler aisle - 1                             | 40.00 Fahrenheit                 |          |
| ice cream  | walk in freezer                                      | -6.00 Fahrenheit                 | IR       |
| Eggo waffles   | display cooler aisle - 4                             | 0.40 Fahrenheit                  | IR       |
| whipping cream   | display cooler/walk in cooler                        | 37.00 Fahrenheit                 |          |
| cheese/prosciutto rolls  | grab and go cooler - meat                            | 39.00 Fahrenheit                 |          |
| eggs   | cooler case - 5                                      | 41.00 Fahrenheit                 |          |
| Naked juice  | walk in cooler - produce                             | 41.00 Fahrenheit                 |          |
| eggs   | grab and go cooler - dairy/produce                   | 41.00 Fahrenheit                 |          |
| eggs   | walk in cooler - meat                                | 39.00 Fahrenheit                 |          |
| Korean pork  | display cooler aisle - 3                             | -2.00 Fahrenheit                 | IR       |
| orange juice   | display cooler - back - juice                        | 39.00 Fahrenheit                 |          |
| yogurt   | display cooler/walk in cooler                        | 41.00 Fahrenheit                 |          |
| beef and bean burrito  | display cooler aisle - 5                             | 25.00 Fahrenheit                 |          |
| Naked juice  | cooler case - 1                                      | 41.00 Fahrenheit                 |          |
| pizza rolls  | display cooler aisle - 5                             | 26.00 Fahrenheit                 |          |
| chicken wings  | display cooler aisle - 2                             | 30.00 Fahrenheit                 |          |
| milk   | display cooler/walk in cooler                        | 35.00 Fahrenheit                 |          |
| wonton   | cooler case - 4                                      | -3.00 Fahrenheit                 | IR       |
| popsicle   | display freezer - back                               | 0.70 Fahrenheit                  | IR       |
| turkey   | reach down cooler                                    | 25.00 Fahrenheit                 |          |
| pepperoni and cheese snack   | display cooler aisle - 1                             | 41.00 Fahrenheit                 |          |
| ice cream  | walk in freezer                                      | -4.00 Fahrenheit                 | IR       |
| ice cream, pint  | display freezer - back                               | -0.90 Fahrenheit                 | IR       |
| chicken tenders  | display cooler aisle - 2                             | 30.00 Fahrenheit                 |          |
| ice cream  | cooler case - 3                                      | 1.00 Fahrenheit                  | IR       |
| half and half  | cooler case - 5                                      | 41.00 Fahrenheit                 |          |
| cooked chicken breast  | grab and go cooler - meat                            | 41.00 Fahrenheit                 |          |
| cheese, shredded   | display cooler aisle - 1                             | 40.00 Fahrenheit                 |          |
| T-bone steak   | grab and go cooler - meat                            | 41.00 Fahrenheit                 |          |
| fettucine pasta  | display cooler aisle - 4                             | -8.00 Fahrenheit                 | IR       |
| hot water  | handwash sink  | 100.00 Fahrenheit                |          |
| cookie dough   | display cooler - back - coffee and cookie dough      | 41.00 Fahrenheit                 |          |
| sausage links  | display cooler aisle - 4                             | -1.00 Fahrenheit                 | IR       |
| kombucha   | cooler case - 1                                      | 41.00 Fahrenheit                 |          |
| kombucha   | walk in cooler - produce                             | 41.00 Fahrenheit                 |          |
| Lactaid  | display cooler/walk in cooler                        | 39.00 Fahrenheit                 |          |
| five cheese pizza  | display cooler aisle - 5                             | 20.00 Fahrenheit                 |          |
| ham  | display cooler aisle - 1                             | 41.00 Fahrenheit                 |          |
| hot water  | prep sink  | 120.00 Fahrenheit                |          |
| honeydew   | grab and go cooler - dairy/produce                   | 41.00 Fahrenheit                 |          |
| ice cream  | cooler case - 4                                      | -4.00 Fahrenheit                 | IR       |
| hot water  | three compartment sink                               | 120.00 Fahrenheit                |          |
| ground beef  | walk in cooler - meat                                | 36.00 Fahrenheit                 |          |
| cheese, sliced   | display cooler aisle - 1                             | 41.00 Fahrenheit                 |          |
| ice cream, half gallon   | display freezer - back                               | -6.90 Fahrenheit                 | IR       |
| half and half  | display cooler - back - creamers                     | 41.00 Fahrenheit                 |          |
| smoked gouda   | grab and go cooler - meat                            | 35.00 Fahrenheit                 |          |

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| ham  | reach down cooler                                    | 41.00 Fahrenheit                 |
| broccoli   | cooler case - 3                                      | -3.00 Fahrenheit IR              |
| milk   | display cooler/walk in cooler                        | 39.00 Fahrenheit                 |

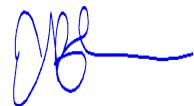
## Overall Comments:

**edna.bolanos@target.com**

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 **12/15/2022**. 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:** Edna Bolanos  
 Store Manager  
**Signed On:** December 01, 2022