

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 FA0255048 - TARGET #1426		Site Address 450 N CAPITOL AV, SAN JOSE, CA 95133		Inspection Date 12/01/2022		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center; font-size: 24px; font-weight: bold;">GREEN</div> <div style="background-color: black; color: white; padding: 10px; text-align: center; font-size: 36px; font-weight: bold;">100</div>		
Program PR0372339 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06			Owner Name TARGET CORPORATION		Inspection Time 10:00 - 12:00			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By EDNA				FSC Edna Bolanos 04/27/2023

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						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	
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		
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

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

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/proscuitto 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