

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 FA0253028 - WALGREENS #4372		Site Address 780 E SANTA CLARA ST, SAN JOSE, CA 95112		Inspection Date 10/09/2024	
Program PR0368732 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name WALGREENS CO		Inspection Time 16:10 - 17:30
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By YELITZA	FSC Exempt		

Placard Color & Score
GREEN
93

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						S
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	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0253028 - WALGREENS #4372	Site Address 780 E SANTA CLARA ST, SAN JOSE, CA 95112	Inspection Date 10/09/2024
Program PR0368732 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name WALGREENS CO	Inspection Time 16:10 - 17:30
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

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

Inspector Observations:

In the ware house storage area, along the wall where the pullout storage racks are, numerous amounts of rodent droppings were observed on/under the racks and on storage equipment (racks, shelves, etc).

NOTE: Per PIC they had a rodent issue in 2023 and have monthly pest control service. September pest control record noted low activity, however it did not specify which animal, pest, or vermin activity was observed.

[CA] Clean and sanitize area of droppings.

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

Inspector Observations:

Several food items were found on the floor of the walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations:

****REPEAT VIOLATION*: There is dust buildup on the walk in cooler fan guards.***

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ice Cream	Chest Freezer	-10.00 Fahrenheit	
Redbull	Upright Cooler	41.00 Fahrenheit	
Pizza Rolls	Four Door Freezer	-9.00 Fahrenheit	
Yogurt	Grab and Go Cooler	40.00 Fahrenheit	
Ice Cream	Walk in Freezer	-7.00 Fahrenheit	
Breakfast Sandwiches	Four Door Freezer	-8.00 Fahrenheit	
Milk	Walk in Cooler	37.00 Fahrenheit	
Water	Hand Washing Sink	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to verify compliance with K23.

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 **10/23/2024**. 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 FA0253028 - WALGREENS #4372	Site Address 780 E SANTA CLARA ST, SAN JOSE, CA 95112	Inspection Date 10/09/2024
Program PR0368732 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name WALGREENS CO	Inspection Time 16:10 - 17:30

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: Yelitza Capote
Store Manager

Signed On: October 09, 2024