

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 01/29/2025
Program PR0302006 - NO FOOD PREP 5,000-20,000 SQ FT - FP07		Owner Name SAFEWAY INC	Inspection Time 13:00 - 13:40
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By MARITZA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Accumulation of white mold-like substance and debris on refrigeration units on the honeycomb vents and shelving in the following areas: aisle #4, aisle #3, BSG coolers for deli, aisle refrigerator (pasta) in deli, produce coolers, aisle refrigerator for raw shell eggs, aisle refrigerator for butter, and aisle refrigerator for desserts and breads. Per Manager, the refrigeration units at the dairy department are cleaned once per week while the rest of the refrigeration units are cleaned as needed.

[CA]: Clean noted areas. Maintain non-food contact surfaces clean and free of dust, debris, and dirt.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection in conjunction with CO0156159.

Follow up inspection to be conducted on 02/12/2025.

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 **2/12/2025**. 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.

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: Maritza Arias
Store Director

Signed On: January 29, 2025