

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 FA0214231 - SAFEWAY #2887 GROCERY		Site Address 150 E EL CAMINO REAL, SUNNYVALE, CA 94086		Inspection Date 02/13/2025		Placard Color & Score GREEN 92		
Program PR0302747 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC		Inspection Time 10:00 - 10:45			
Inspected By SUHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By BRANDON				FSC BRANDON NORTON 3/18/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
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	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 FA0214231 - SAFEWAY #2887 GROCERY	Site Address 150 E EL CAMINO REAL, SUNNYVALE, CA 94086	Inspection Date 02/13/2025
Program PR0302747 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name SAFEWAY INC	Inspection Time 10:00 - 10:45
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

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

Inspector Observations: Lack of paper towels in dispenser at hand wash sink in produce prep area. Observed paper towels in a box nearby.

[CA] Provide single use paper towels in dispenser at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at 110F at three compartment in cheese department.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Accumulation of dust and dirt on fan guards in walk in coolers for dairy and produce.

[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
Chicken salad	Grab and go unit	35.00 Fahrenheit	
Vegetable fries	Display refrigerator	5.00 Fahrenheit	
Cut watermelon	Fruit grab and go unit	34.00 Fahrenheit	
Hot water	Three compartment sink (meat department)	120.00 Fahrenheit	
Yogurt	Display refrigerator	34.00 Fahrenheit	
Shrimp	Meat display refrigerator	40.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Chicken	Meat display refrigerator	38.00 Fahrenheit	
Chicken alfredo	Grab and go unit	34.00 Fahrenheit	
Pepperoni	Display refrigerator	10.00 Fahrenheit	
Sausage	Display refrigerator	39.00 Fahrenheit	
Milk	Dairy walk in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink (cheese department)	110.00 Fahrenheit	
Pork	Grab and go unit	35.00 Fahrenheit	
Cut fruit	Walk in cooler for produce	40.00 Fahrenheit	

Overall Comments:

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 2/27/2025. 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.

OFFICIAL INSPECTION REPORT

Facility FA0214231 - SAFEWAY #2887 GROCERY	Site Address 150 E EL CAMINO REAL, SUNNYVALE, CA 94086	Inspection Date 02/13/2025
Program PR0302747 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name SAFEWAY INC	Inspection Time 10:00 - 10:45

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: BRANDON NORTON
MANAGER

Signed On: February 13, 2025