

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 FA0208594 - FOOD MAXX STORE #491	Site Address 3002 STORY RD, SAN JOSE, CA 95127	Inspection Date 10/16/2026
Program PR0302721 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name SAVE MART SUPERMARKET	Inspection Time 10:00 - 10:30
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By JOSE GONZALEZ

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Broken hand soap dispenser.

[CA] Dispenser shall be mounted for easy hand washing.

Follow-up By
10/20/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Ambient temperature at the meat prep area was measured 50F.

[CA] Temperature at the PHF cooler/area shall be held at 41F and below.

Follow-up By
10/20/2026

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Walk in cooler with meat has blood and pieces of meat on floor.

[CA] Clean and sanitize the meat cooler floor.

Follow-up By
10/27/2026

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Meat prep room fans has dust debris.

[CA] Clean dust debris from the fans.

Follow-up By
10/20/2026

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack thermometer in the meat prep room.

[CA] A display thermometer shall be available in the meat prep room.

Follow-up By
10/20/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
BEEF	COLD DISPLAY	40.00 Fahrenheit	
AMBIENT	MEAT PREP ROOM	50.00 Fahrenheit	
CHICKEN	COLD DISPLAY	38.00 Fahrenheit	
PORK	COLD DISPLAY	40.00 Fahrenheit	
AMBIENT	MEAT COOLER	38.00 Fahrenheit	

Overall Comments:

Facility has a first free follow up inspection on 10/20/26 on next Tuesday.

****Subsequent follow-up inspection after first follow-up shall be billed \$282/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two hours, during non business hours and in accordance**

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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 **10/30/2026**. 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: JOSE GONZALEZ
MANAGER

Signed On: October 16, 2026