

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 FA0207909 - MCKEE SEAFOOD SUPERMARKET		Site Address 2331 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 01/15/2025	
Program PR0300755 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name PAC INTERNATIONAL SUPEF		Inspection Time 08:30 - 09:45
Inspected By YUEN IP	Inspection Type ROUTINE INSPECTION	Consent By KATHY	FSC Exempt		

Placard Color & Score
GREEN
85

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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
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				N
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	X	
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		X
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

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

Inspector Observations: Beans sprouts measured at 52F in vegetable fridge. Per PIC, bean sprouts were delivered yesterday.

[CA] PHFs shall be held at 41°F or below.

[COS] PIC VC&D product.

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shell tags were not arranged in chronological order. Missing shell tags for December

[CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

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: Vegetable fridge holding bean sprouts ambient temperature measured at 56F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Broken gasket for reach-in fridge in customer grab and go fridge across meat department and ice machine.

[CA] Replace or repair gasket.

A broken hole observed for metal scoop for shell stock.

[CA] Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

[COS] PIC discarded metal scoop.

Missing fan guard at reach-in freezer fan.

[CA] Provide fan guard to freezer fan.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Accumulate debris built up on the floor in walk-in fridge 1.

Broken floor with water accumulate in meat cutting room and meat slicer area in the front.

[CA] Clean and maintain floor. The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

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Measured Observations

Item	Location	Measurement	Comments
Raw pork	Customer area	37.00 Fahrenheit	
Water	Hand wash sink front	110.00 Fahrenheit	Cold water available
Beans sprouts	Vegetable fridge	52.00 Fahrenheit	
Raw pork	Display case	32.00 Fahrenheit	
Beef liver	Customer area	38.00 Fahrenheit	
Water	2 compartment sink back meat cutting	120.00 Fahrenheit	
Raw beef	Display case	35.00 Fahrenheit	
Water	2 compartment sink front	125.00 Fahrenheit	
Milk	Milk fridge customer area	35.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Clams	Walk-in fridge 1	31.00 Fahrenheit	
Raw shrimp	Display case	25.00 Fahrenheit	
Tofu	Walk-in fridge 2	37.00 Fahrenheit	
Rice noodle	Customer area	40.00 Fahrenheit	
Tofu	Customer area	38.00 Fahrenheit	
Raw whole chicken	Customer area	37.00 Fahrenheit	
Chicken feet	Meat cutting room	33.00 Fahrenheit	
Fish paste	Display case	35.00 Fahrenheit	
Water	2 compartment sink veggie area	125.00 Fahrenheit	
Water	1 compartment sink front	120.00 Fahrenheit	
Water	Hand wash sink meat cutting	126.00 Fahrenheit	Cold water available

Overall Comments:

Per PIC, no baby formula sold in market.

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 **1/29/2025**. 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: Kathy
Manager

Signed On: January 15, 2025