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

K47 Signs posted; last inspection report available



OFFICIAL INSPECTION REPORT

OFFICIAL INSPECTION REPORT									
Faci FA	lity 0230923 - 99 RANCH MARKET-GROCERY STORE Site Address 10983 N WOLFE RD, CUPERTINO, CA 95014		014	01/17/2025			Color & Score		
Prog	yram 0331040 - NO FOOD PREP > 20,000 SQ FT - FP08		Owner Name WELCOME MARK	ET INC	Inspection Time 11:00 - 12:4			EEI	V
		nsent By UN		OXING LIU 6/2027				92	
R	ISK FACTORS AND INTERVENTIONS			IN	OUT Major Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification			Х					
K02	Communicable disease; reporting/restriction/exclusion			Х					
K03	No discharge from eyes, nose, mouth			Х					S
K04	Proper eating, tasting, drinking, tobacco use			Х					
K05	Hands clean, properly washed; gloves used properly			Х					
K06	Adequate handwash facilities supplied, accessible			Х					
K07	Proper hot and cold holding temperatures			Х					S
K08	Time as a public health control; procedures & records							Х	
K09	Proper cooling methods						Х		
K10	Proper cooking time & temperatures							Х	
_	Proper reheating procedures for hot holding							Х	
	Returned and reservice of food			Х					
	Food in good condition, safe, unadulterated			Х					
	Food contact surfaces clean, sanitized			Х					
	Food obtained from approved source			Х					
				X					
	Compliance with Gulf Oyster Regulations							Х	
K18	Compliance with variance/ROP/HACCP Plan							X	
	Consumer advisory for raw or undercooked foods							X	
	Licensed health care facilities/schools: prohibited foods not beir	ng offered						X	
	Hot and cold water available	ig oliered		Х				^	
	Sewage and wastewater properly disposed			X					
_	No rodents, insects, birds, or animals			X					
=	OOD RETAIL PRACTICES			Α				OUT	cos
								001	000
	Person in charge present and performing duties Proper personal cleanliness and hair restraints								
_									
	Approved thawing methods used; frozen food								
	7 Food separated and protected								
	Fruits and vegetables washed								
	Toxic substances properly identified, stored, used							V	
	Food storage: food storage containers identified				Х				
	11 Consumer self service does prevent contamination								
	Food properly labeled and honestly presented Nonfood contact surfaces clean								
	Warewash facilities: installed/maintained; test strips	i+. ,							
	5 Equipment, utensils: Approved, in good repair, adequate capacity								
	Equipment, utensils, linens: Proper storage and use							Х	
	Vending machines							V	
	Adequate ventilation/lighting; designated areas, use							Х	
_	Thermometers provided, accurate								
	Wiping cloths: properly used, stored								
_	Plumbing approved, installed, in good repair; proper backflow de	evices							
	Garbage & refuse properly disposed; facilities maintained								
	3 Toilet facilities: properly constructed, supplied, cleaned								
	Premises clean, in good repair; Personal/chemical storage; Ade	equate vermin-	proofing						
_	Floor, walls, ceilings: built,maintained, clean							Х	
K46	No unapproved private home/living/sleeping quarters								

R202 DAIVZGB1K Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility FA0230923 - 99 RANCH MARKET-GROCERY STORE			Inspection Date 01/17/2025	
Program PR0331040 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name WELCOME MARKET INC	Inspection 1 11:00 - 1		
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

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

Inspector Observations: Observed fish containers stored directly on floor in walk in cooler. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed knife in meat prep area stored in crevice between three compartment sink and prep table.

[CA] Properly store utensils and equipment in a clean and sanitary manner.

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

Inspector Observations: Accumulation of grease on ventilation hood filters in fish steam/frying area. [CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

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

Inspector Observations: *Repeat violation

Observed green algae like accumulation on floors and walls of fish/ other seafood water tank.

[CA] Walls and/or floors shall be kept clean.

Observed dust and dirt on walls and ceiling in walk in coolers.

[CA] Maintain walls and ceilings clean and in good condition.

Observed holes in walls in produce prep room.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Observed loose wall panels in seat food and met prep areas.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Beef roast	Display refrigerator	37.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Milk	Dairy walk in cooler	41.00 Fahrenheit	
Fish cake	Display refrigerator	40.00 Fahrenheit	
Squid	Seafood walk in cooler	20.00 Fahrenheit	
Clams	Front display at sea food area	35.00 Fahrenheit	
Eggs	Display refrigerator	38.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0230923 - 99 RANCH MARKET-GROCERY STORE	Site Address 10983 N WOLFE RD, CUPERTINO, CA 95014	Inspection Date 01/17/2025	
Program PR0331040 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name WELCOME MARKET INC	Inspection Time 11:00 - 12:45	

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 1/31/2025. 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: JUN SITU

MANAGER

Signed On: January 17, 2025