

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 FA0269441 - FRESCO WORLD MARKET - CREMERIA AND FR	Site Address 2217 QUIMBY RD, SAN JOSE, CA 95122	Inspection Date 12/17/2025
Program PR0428385 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LION FOODS, LLC	Inspection Time 13:35 - 14:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JESUS L.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/03/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 12/17/2025

Cited On: 12/03/2025

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

This violation found not in compliance on 12/17/2025. See details below.

Cited On: 12/17/2025

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

Inspector Observations: Water at the temperature non-adjustable hand wash sink at the cremeria measured at 109F and continued steadily increasing.

**** Major ****

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F. Adjust water temperature to prevent employees from scalding hands while hand washing.

[SA] Temporarily utilize the wash basin of the three-compartment sink to conduct hand washing until temperature is adjusted.

**** Minor ****

Hand soap and paper towel dispenser at the fruit bar are located at the three-compartment sink and not near the hand wash sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Hand soap and paper towels shall be readily available and easily accessible at all times. Relocate dispensers to near hand wash station.

Minor Violations

Cited On: 12/17/2025

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

Inspector Observations: Water at the temperature non-adjustable hand wash sink at the cremeria measured at 109F and continued steadily increasing.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Measured Observations

Item	Location	Measurement	Comments
Milk	Reach-in refrigerator	40.00 Fahrenheit	
Chorizo	Opened face refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink - cremeria	125.00 Fahrenheit	
Hot water	Three-compartment sink - fruit bar	120.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection.

OFFICIAL INSPECTION REPORT

Facility FA0269441 - FRESCO WORLD MARKET - CREMERIA AND FR	Site Address 2217 QUIMBY RD, SAN JOSE, CA 95122	Inspection Date 12/17/2025
Program PR0428385 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LION FOODS, LLC	Inspection Time 13:35 - 14:15

- Facility has corrected the following:

- K05M - Hands clean/properly washed:

- Observed employees properly washing hands as required.

- K06M - Inadequate handwash facilities:

- Hand wash station at the fruit bar has been repaired.

- Hand wash station at the cremeria observed accessible, however, water temperature exceeds the maximum. See violation above.

- Facility has earned a green pass placard.

- Continue to address all other violations noted on previous inspection report.

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 **12/31/2025**. 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: Jesus L.
Manager

Signed On: December 17, 2025