

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 FA0206753 - SAFEWAY #997 DELI		Site Address 1663 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 06/05/2025		Placard Color & Score GREEN 89		
Program PR0303049 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAFEWAY INC		Inspection Time 09:35 - 10:35			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By REGINA (AM), REYN (M) & RUTH				FSC Reyna Dumont 6/15/28

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						S
K07	Proper hot and cold holding temperatures		X		X			N
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	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		
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		

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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: Measured the following PHFs holding between 127F - 134F in hot display case for less than 4 hours: grilled chicken, buffalo chicken wings and bbq chicken wings. [CA] Maintain all PHFs hot held at or above 135F. [COS] Operator directed to reheat PHFs to 165F.

Minor Violations

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 holding at 111F and fluctuating down to 102F. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F. [COS] Final reading at 124F.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
fried chicken	hot display case	173.00 Fahrenheit	
buffalo chicken wings	hot display case	127.00 Fahrenheit	between 127F - 140F, for less than 4 hours. COS-reheat to 165F.
hot water	warewash/(2x) 1-comp	111.00 Fahrenheit	Fluctuated from 111F to 102F. COS- final reading at 124F. diligent prep
sliced ham	prep table	63.00 Fahrenheit	
ham	cold display case	40.00 Fahrenheit	
cooked eggs	sandwich prep	41.00 Fahrenheit	
hot water	high temp dish machine	163.00 Fahrenheit	
meats	walk-in	40.00 Fahrenheit	
ambient	walk-in-freezer	6.90 Fahrenheit	
sausage	sandwich prep	40.00 Fahrenheit	
potato salad	cold display case	40.00 Fahrenheit	
quat	warewash	200.00 PPM	
sliced turkey	prep table	57.00 Fahrenheit	diligent prep
chicken tenders	hot display case	152.00 Fahrenheit	
bbq chicken wings	hot display case	129.00 Fahrenheit	between 129F - 147F, for less than 4 hours. COS-reheat to 165F.
chicken tenders	walk-in	44.00 Fahrenheit	process of cooling
sliced tomato	sandwich prep	37.00 Fahrenheit	
grilled chicken wings	hot display case	127.00 Fahrenheit	between 127F - 150F, for less than 4 hours. COS-reheat to 165F.
warm water	handsink (2x)- prep/ (2x) RR)	100.00 Fahrenheit	
corn dog	hot display case	149.00 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 **6/19/2025**. 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.

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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: Reyna/Regina

ASD

Signed On: June 05, 2025