

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 FA0205772 - STORY SUPERMARKET		Site Address 1200 STORY RD, SAN JOSE, CA 95122		Inspection Date 03/11/2025		Placard Color & Score YELLOW 56		
Program PR0305434 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name MCLAUGHLIN SUPERMARKE		Inspection Time 12:45 - 14:20			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By CHRISTINA (VIA PHONE)				FSC Exempt

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						N
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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				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	X	
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
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	X	
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

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

Inspector Observations: Observed employee actively eating while packaging green beans. When instructed to wash hands, employee wiped hands with gloves still donned on using a wet rag maintained inside the two-compartment food preparation sink.

Follow-up By
03/17/2025

Observed meat department employee actively using cell phone and then conducting food preparation.

[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) Immediately after using the toilet room and again when returning into the kitchen.
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat foods.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.

[COS] Instructed employee to remove gloves and properly wash hands.

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

Inspector Observations: Hand wash sink in the middle of the seafood and meat department lacked hand soap and was completely obstructed with cases of raw meat. Hot water was also not provided; faucet observed inoperable.

Follow-up By
03/17/2025

Hand wash sink outside of the walk-in refrigerators lacked paper towels. Cold water was not provided; faucet observed inoperable; water provided was too hot to wash hands.

Hand wash sink inside the only restroom for employees lacked hand soap.

[CA] Handwashing facilities shall be equipped with warm water, handwashing cleanser, and single-use sanitary towels in dispensers. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Hand soap and paper towels were provided at hand wash stations.

[SA] Employees are to temporarily wash hands at one-compartment of the two-compartment sink for washing produce, until cold water has been restored to hand wash sink.

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

Inspector Observations: Approximately 20-30 bags of bean sprouts maintained at the display refrigerator measured at 52F.

Follow-up By
03/17/2025

Three to four half-gallon jugs of soybean milk and various containers of prepackaged to-fu pudding maintained out in ambient temperature measured at 65F. Manager stated that soy milk and tofu are delivered hot in the morning between 9-10:00 A.M., and that after a couple hours, items are relocated into the beverage merchandiser. Items

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are picked up by and exchanged for fresh product daily by supplier.

Numerous flats of raw shelled eggs maintained at the display refrigerator at the right side of the facility measured between 47F to 48F.

Baskets of raw shrimp and sea snails maintained in inadequate ice baths with ice only touching the bottom of the containers. Numerous prepackaged raw chicken and raw fish maintained in the same area with ice only touching the bottom.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Bean sprouts were relocated to another display refrigerator to immediately cool. Soy milk and tofu pudding were placed inside beverage merchandiser to immediately cool. A layer of ice was added to the top of the baskets of seafood and raw proteins.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed employee eating while packing green beans.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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

Inspector Observations: Manager stated that shellstock tags are discarded immediately after the entire lot of live shellfish is sold.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

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

Inspector Observations: Hot water not provided at the hand wash sink between the meat and seafood department.

Cold water not provided at the hand wash sink outside of the walk-in refrigerators.

*[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.
- Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed customer walking around market with pet dog near opened food.

[CA] No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: At time of inspection, manager or "person in charge" not available.

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Numerous containers of raw meats placed directly on floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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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: Observed storage shelves inside walk-in refrigerators with heavy rusting.

[CA] Repair and/or replace rusted shelving.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Employees personal handbag stored on table where produce is being prepackaged.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper eating, tasting, drinking, tobacco use.
Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Compliance with shell stock tags, condition, display.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sink - restroom	101.00 Fahrenheit	
Raw pork	Display refrigerator	38.00 Fahrenheit	
Raw beef	Walk-in refrigerator	39.00 Fahrenheit	
Raw fish	Displayed on ice	40.00 Fahrenheit	
Water	Shellfish holding tank	40.00 Fahrenheit	
Prepackaged raw meats	Display refrigerator	41.00 Fahrenheit	
Hot water	Two-compartment sink	121.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

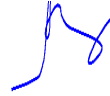
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 3/25/2025. 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: Alex C.
Manager

Signed On: March 11, 2025