

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 FA0201527 - LUCKY #723 - DELI/BAKERY		Site Address 2175 GRANT RD, LOS ALTOS, CA 94022	Inspection Date 10/22/2025
Program PR0306698 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name SAVE MART SUPERMARKET	Inspection Time 12:20 - 13:20
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By JASON	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/22/2025

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

Inspector Observations: PHFs (fried chicken, fried potatoes, baked chicken) held inside hot holding case for less than 30min, were measured between 120-130F.

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

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
CHICKEN THIGHS	HOT HOLDING CASE	128.00 Fahrenheit	
FRIED CHICKEN	HOT HOLDING CASE	130.00 Fahrenheit	
POTATOES	HOT HOLDING CASE	120.00 Fahrenheit	
SUSHI ROLL	COLD HOLDING CASE	38.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
POTATO SALAD	COLD HOLDING CASE	39.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	

Overall Comments:

Follow up inspection to the routine inspection conducted on 8/29/25.

Front cold holding case is maintaining PHFs below 41F.

Hot holding unit in the left side is not maintaining PHFs above 135F. PHFs will be relocated to a separate hot holding unit.

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 **11/5/2025**. 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: JASON GONZALES
MANAGER
Signed On: October 22, 2025