

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 FA0253487 - SILVER CREEK COMMUNITY MARKET BY NEW		Site Address 5667 SILVER CREEK VALLEY RD, SAN JOSE, CA 95128		Inspection Date 04/02/2026		Placard Color & Score GREEN 76		
Program PR0369172 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NEW LEAF COMMUNITY MARKET		Inspection Time 14:20 - 15:20			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By ERNEST REVELEZ				FSC Arthur Tiscareno 06/02/2029

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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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				S
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						
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

OFFICIAL INSPECTION REPORT

Facility FA0253487 - SILVER CREEK COMMUNITY MARKET BY NEW		Site Address 5667 SILVER CREEK VALLEY RD, SAN JOSE, CA 95138	Inspection Date 04/02/2026
Program PR0369172 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NEW LEAF COMMUNITY MARKETS INC	Inspection Time 14:20 - 15:20
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: *Drumsticks stored on the steam table were measured below 120 OF. The chef said the product was cooked an hour ago.*

[CA] *All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. If any food products are stored at room temperature, time/temperature logs must be maintained which indicate the time the food product are taken from the fridge and the time the food products shall be discarded if not used within four hours' time. Since the chef said the food product has been less than two hours since it was cooked, he was advised to reheat the product and keep it at or above 135 oF on the steam table. He reheated the product to 165 oF (COS).*

Follow-up By 04/02/2026

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Some freshly sanitized utensils were stacked together on the utensil storage shelf.*

[CA] *Air dry all clean utensils before staking them together.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *The facility serves sushi products which have raw, partially cooked, or medium rare food ingredients, but the risk of eating such food products is not clearly noted on the menu.*

[CA] *If any food products that have animal-derived contents that are sold raw, partially cooked, or served medium rare, the consumer must be notified orally by the employees, or consumer advisory note must be written on the menu that specifies:*

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: *Some open bag food products were stored on the shelf in the dry storage area.*

[CA] *Store all open bag food products in properly labeled bulk containers.*

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

Inspector Observations: *Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Working utensils were stored on an unclean surface.*

[CA] *All reusable utensils must be stored in clean container/surface in between use.*

Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] *For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.*

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

Inspector Observations: *Excessive water accumulation was observed on the floor below dishwashing and working sinks.*

[CA] *Keep the floor areas neat, clean, and dry all the time.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

OFFICIAL INSPECTION REPORT

Facility FA0253487 - SILVER CREEK COMMUNITY MARKET BY NEW	Site Address 5667 SILVER CREEK VALLEY RD, SAN JOSE, CA 95138	Inspection Date 04/02/2026
Program PR0369172 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NEW LEAF COMMUNITY MARKETS INC	Inspection Time 14:20 - 15:20

Inspector Observations: *The county's Environmental Health permit posted on the public view has expired.*

[CA] *The most current Environmental Health permit must be posted on public view at all the time.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Shrimp	Poke bar	38.00 Fahrenheit	
Drumstick	Steam table	120.00 Fahrenheit	
Sushi rolls	Display case	39.00 Fahrenheit	
Cauliflower	Steam table	140.00 Fahrenheit	
Chlorine	Deli mechanical dishwasher	50.00 PPM	
Quaternary ammonia	Deli wash station	200.00 PPM	
Salmon	Poke bar	39.00 Fahrenheit	
Chicken	Final cook	165.00 Fahrenheit	
Sushi rice	Rice steamer	138.00 Fahrenheit	

Overall Comments:

Note:1. Food safety manager certificate: Arthur Tiscareno - 06/02/2029

2. The deli has a bakery, cheese, and sushi sub-stations. The cheese station has its own hand and warewash facilities.

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 **4/16/2026**. 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: Ernest Revelez
Assistant Manager

Signed On: April 02, 2026