

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 FA0208311 - LUNARDI'S MARKET-DELICATESSEN		Site Address 2666 S BASCOM AV, SAN JOSE, CA 95124		Inspection Date 08/19/2025	
Program PR0302678 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LUNARDI'S SUPERMARKETS		Inspection Time 10:45 - 11:45
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By CASEY (M) & JACKY (PIC)	
				FSC Jaquelin Morton 8/30/28	

Placard Color & Score

YELLOW

72

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		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		X			N
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		
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

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

Inspector Observations: *Measured water temperature holding at 122F at hand wash station between bakery & deli area. Observed cold water knee lever inoperable. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Another hand wash station located on other side between deli and meat department. Facility shall use warewash sink as a temporary means for hand washing until repairs are made to cold water lever.*

Follow-up By
08/22/2025

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

Inspector Observations: *Major: Measured the following PHFs holding between 50F - 55F for less than 4 hours in 2 door cold top sandwich prep: sliced provolone cheese, sliced pepper jack cheese, sliced swiss cheese & sliced american cheese. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to another refrigeration unit.*

Follow-up By
08/22/2025

Minor:

1. Measured the following PHFs holding between 45F - 47F in cold display case for less than 4 hours: ravioli, meat ball, pasta, and tomato salad.
2. Measured sliced american cheese holding at 49F in 2 door cold top sandwich prep for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Found a hair on a plate of potato salad corner section at the cold display case. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Operator voluntarily discarded portions of PHFs that is in contact with food item.*

Follow-up By
08/22/2025

Minor Violations

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: *Found several green crates used to elevate food/food related items/chemicals off the floor. [CA] Discontinue using crates, use approved shelvings.*

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: *Found employees personal bag stored on top of pasta flour bin near hand wash station (right side). [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 - Food in good condition, safe, unadulterated.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked beef	walk-in	39.00 Fahrenheit	
sliced turkey	2 door reach in	39.00 Fahrenheit	
sliced american	2 door cold top (sandwich unit)	49.00 Fahrenheit	between 49F - 50F, for less than 4 hours. COS-relocate
ham	2 door reach in	41.00 Fahrenheit	
mac & cheese	hot inserts display	167.00 Fahrenheit	
hot water	handsink (between deli/bakery dept)	122.00 Fahrenheit	knee peddle. Cold water peddle inoperable. SA-use warewash sink until repairs are made.
baked potatoes	walk-in	40.00 Fahrenheit	
tuna	cold display case (left)	39.00 Fahrenheit	
hot water	warewash (2x) 2-comp	120.00 Fahrenheit	
quat	sani bucket/warewash	200.00 PPM	
cheese blocks	1 door reach in	40.00 Fahrenheit	
sliced provolone	2 door cold top (sandwich unit)	53.00 Fahrenheit	for less than 4 hours. COS-relocate
soup	warmer (self-service)	167.00 Fahrenheit	
sliced pepper jack	2 door cold top (sandwich unit)	55.00 Fahrenheit	for less than 4 hours. COS-relocate
imitation salad	cold display case (left)	40.00 Fahrenheit	
sliced swiss	2 door cold top (sandwich unit)	52.00 Fahrenheit	for less than 4 hours. COS-relocate
pasta	cold display case (left)	40.00 Fahrenheit	
ambient	walk-in-freezer	1.30 Fahrenheit	
chicken	hot inserts display	162.00 Fahrenheit	
ham	1 door reach in	39.00 Fahrenheit	
sauce	1 door reach in	37.00 Fahrenheit	
vegetables	2 door reach in	40.00 Fahrenheit	
sliced fruits (melon)	walk-in	39.00 Fahrenheit	
warm water	handsink (between deli/meat dept & RR)	100.00 Fahrenheit	
ravioli	cold display case (right side)	45.00 Fahrenheit	
tomato salad	cold display case (right side)	45.00 Fahrenheit	
sliced tomatoes	2 door cold top (sandwich unit)	41.00 Fahrenheit	
meatball	cold display case (right side)	46.00 Fahrenheit	
beef	hot inserts display	140.00 Fahrenheit	
potato salad	cold display case	41.00 Fahrenheit	
pasta	cold display case (right side)	47.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

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.

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 **9/2/2025**. 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: Casey Tausher
Store Manager

Signed On: August 19, 2025