

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 FA0201882 - SAFEWAY #742		Site Address 1500 POLLARD RD, LOS GATOS, CA 95030		Inspection Date 10/27/2025		Placard Color & Score GREEN 96			
Program PR0300938 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC		Inspection Time 15:15 - 16:30				
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By LISA				FSC Lisa Veraja 03/27/2026	

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						
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
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						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		X
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0201882 - SAFEWAY #742	Site Address 1500 POLLARD RD, LOS GATOS, CA 95030	Inspection Date 10/27/2025
Program PR0300938 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name SAFEWAY INC	Inspection Time 15:15 - 16:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of white substance on the back shelf of open display case at the meat department.

[CA]: Maintain nonfood contact surfaces clean.

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: Missing one of the doors at the aisle refrigerator where sausage/meat are stored. Plastic is being used to temporarily keep the unit enclosed. PIC stated a work order has been placed for the broken/missing door.

[CA]: Maintain equipment in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw beef	walk in cooler	39.00 Fahrenheit	
chicken salad	open display case 3	41.00 Fahrenheit	
raw shell egg	aisle fridge 5	46.00 Fahrenheit	unit on defrost mode per PIC
sausage	aisle fridge 1	40.00 Fahrenheit	
guacamole with cut tomatoes	box cooler	41.00 Fahrenheit	
sausage	open display case 2	41.00 Fahrenheit	
raw bacon	aisle fridge 2	40.00 Fahrenheit	
water	hand sink produce dep	100.00 Fahrenheit	
cut watermelon	walk in cooler 2	39.00 Fahrenheit	
crab	display case	40.00 Fahrenheit	
sausage	box cooler	41.00 Fahrenheit	
water	3 comp sink produce dep	120.00 Fahrenheit	
sour cream	aisle fridge 4	40.00 Fahrenheit	
yogurt	aisle fridge 3	38.00 Fahrenheit	
water	3 comp sink meat dep	120.00 Fahrenheit	
tofu	open display case 2	39.00 Fahrenheit	
raw shrimp skewer	display case	38.00 Fahrenheit	
milk	aisle fridge 2	41.00 Fahrenheit	
ambient temp	aisle fridge 5	39.00 Fahrenheit	
Quat sanitizer	3 comp sink meat dep	200.00 PPM	
raw salmon	walk in cooler	40.00 Fahrenheit	
raw tuna	2 door reach in	40.00 Fahrenheit	
Quat sanitizer	3 comp sink produce dep	200.00 Fahrenheit	
water	prep sink produce dep	120.00 Fahrenheit	
ricotta cheese	aisle fridge 4	40.00 Fahrenheit	
raw beef	open display case 1	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
cut cantaloupe	walk in cooler 2	38.00 Fahrenheit	
raw chicken	open display case 2	41.00 Fahrenheit	
water	womens employee restroom	100.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0201882 - SAFEWAY #742	Site Address 1500 POLLARD RD, LOS GATOS, CA 95030	Inspection Date 10/27/2025
Program PR0300938 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name SAFEWAY INC	Inspection Time 15:15 - 16:30

Overall Comments:

Discussed proper thawing of vacuum packaged raw fish with PIC and employee.

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 **11/10/2025**. 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: Lisa Veraja
Store Director
Signed On: October 27, 2025