

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 FA0255427 - SAFEWAY DELI		Site Address 3970 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 06/04/2026		Placard Color & Score GREEN 86		
Program PR0372981 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SAFEWAY INC		Inspection Time 10:40 - 12:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MICHELLE				FSC Janet LaCava 08/08/2030

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						S
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						S
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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		X
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		

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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:

Numerous potentially hazardous foods, including cooked sausage patties, turkey, ham, pastrami, sliced cheeses, and sliced tomatoes measured between 46F and 50F while maintained in the upper portion of the left-side preparation refrigerator (oriented facing outward from the kitchen). Ambient of the upper portion measured 48F, and ambient of the lower portion measured 45F. Per staff, items had measured at 41F approximately 3 hours and 15 minutes prior during morning rounds.

Potentially hazardous foods, including egg salad, cubed cheeses, and deli meats measured between 43F and 49F while maintained inside the left-side upright refrigerator at the rear of the kitchen area. Ambient of the unit measured between 48F and 50F, depending on location. Per staff, elevated temperature was due to constant opening and closing of the unit during preparation. Staff stated that items had been placed into the unit less than 2 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] All potentially hazardous foods were relocated to alternate, working refrigeration. Manager states that she has scheduled a refrigerator repair technician that is on his way to service the units.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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:

Left-side preparation refrigerator at the front service line (oriented facing outwards from the deli), and left-side upright refrigerator (oriented facing into the deli) are unable to maintain potentially hazardous foods at 41F or below during hours of operation.

See K07M.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below during all hours of operation.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Most refrigeration units throughout the deli lack operable internal thermometers. Some units observed without internal thermometers, and other units observed with inaccurate/broken thermometers (i.e. reading -40F in a refrigerator, reading 55F when unit ambient measured 40F, etc.)

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

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Inspector Observations:

Heavy accumulation of grease buildup on the floor underneath/behind the double-stack iCombi oven situated underneath the ventilation hood at the cook-line. Grease accumulation observed on top of a wooden block placed directly behind the unit that appears to be supporting a pipe. Per the manager, they have had persistent issues with the oven leaking grease.

[CA] Walls, floors, and ceilings in the food preparation area shall be maintained clean to prevent the attraction of vermin. Discontinue the use of wooden blocks to prop up piping. Surfaces shall be smooth, durable, nonabsorbent, and easily cleanable to prevent the attraction or harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sinks - deli	100.00 Fahrenheit	
ambient	prep cooler - left side - lower	45.00 Fahrenheit	
fried chicken	display case	143.00 Fahrenheit	
sliced cheddar	prep cooler - right side	40.00 Fahrenheit	
tamales	under-counter warmer	140.00 Fahrenheit	
pasta	cold hold - display case	38.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
ambient	prep cooler - left side - upper	48.00 Fahrenheit	
ham	walk-in cooler	34.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
frozen meat lasagna	upright freezer - left	12.00 Fahrenheit	
belgian cheese	two-door under-counter cooler - far end	40.00 Fahrenheit	
turkey	cold hold - display case	39.00 Fahrenheit	
sliced provolone	walk-in cooler	35.00 Fahrenheit	
macaroni	hot hold - display case	158.00 Fahrenheit	
beef	cold hold - display case	38.00 Fahrenheit	
quaternary ammonium	three compartment sink	200.00 PPM	
samosas	cold hold - display case	39.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	160.00 Fahrenheit	
sliced pepper jack	prep cooler - right side	40.00 Fahrenheit	
mashed potato	hot hold - display case	156.00 Fahrenheit	
cooked chicken thigh	hot hold - display case	141.00 Fahrenheit	

Overall Comments:

Observed 20+ bags of cooked chicken, approximately 15 of which lacked time markings while maintained on a prep table in the deli area. Per staff, they had been pulled from the display warmer located in front of the deli section, and were to be discarded due to the time interval (4-hours) expiring. Upon investigation of the display warmer, all bags of chicken maintained in the warmer offered for consumer self service observed properly time marked with start time of 8AM. Ambient of the unit measured 74F via probe. Ensure items subjected to time as a public health control (4-hour rule) are timed marked, and discarded after 4 hour interval after initially leaving temperature control.

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 **6/18/2026**. 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.

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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: Michelle Khider

Manager

Signed On: June 04, 2026