

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 FA0200676 - 99 RANCH SUPERMARKET- DELI		Site Address 10425 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 01/17/2025	
Program PR0304001 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WELCOME MARKET INC		Inspection Time 08:00 - 09:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By MARK	FSC Jianhao Ma 6/9/28		

Placard Color & Score

GREEN

83

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
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									S
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									N
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								X		
K27	Food separated and protected										
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										
K37	Vending machines										
K38	Adequate ventilation/lighting; designated areas, use										
K39	Thermometers provided, accurate										
K40	Wiping cloths: properly used, stored								X		
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										

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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: *Rice noodles stored by the cook line was measured at 58F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F. [COS] Employee relocated the rice noodles into the walk-in cooler.*

Minor violation:

Tofu, raw chicken, and cooked chicken by the cook line were measured at 47-49F. Per employee the items were removed from the coolers within the last hour. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *1) Lack of soap in the soap dispenser at the handwash sink located by the dim sum service line.*

2) Handwash sink located by the ice machine is partially obstructed by equipment stored in the basin of the sink. [CA] All handwash sinks shall be kept unobstructed, easily accessible, able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands when required. [COS] Other handwash sinks are available within reasonable distance. Employee refilled soap in the dispenser and removed items obstructing the sink.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed potentially hazardous foods thawing in room temperature and in standing water.*

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations: *Multiple containers of food are stored on the floor inside of the walk-in freezer. [CA] Store food a minimum of six inches off the floor to protect food from contamination and to allow adequate space for ease of frequent cleaning.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Multiple wiping towels were observed used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Rice	Hot holding	160.00 Fahrenheit	
Pork	Walk-in cooler	39.00 Fahrenheit	
Pig ear	Walk-in cooler	38.00 Fahrenheit	
Rice dumplings	Open air refrigerator	38.00 Fahrenheit	
Rice noodles	Prep table	58.00 Fahrenheit	
Chicken	Prep table	47.00 Fahrenheit	
BBQ pork buns	Open air refrigerator	40.00 Fahrenheit	
Tofu	Prep table	49.00 Fahrenheit	
Pork belly	Walk-in cooler	40.00 Fahrenheit	
Quat sanitizer	Three compartment sink dispenser	200.00 PPM	
Hot water	Handwash sink	100.00 Fahrenheit	
Beef	Walk-in cooler	38.00 Fahrenheit	
Shrimp	Thawing prep sink	33.00 Fahrenheit	
Chicken	Grill	170.00 Fahrenheit	
chicken	Walk-in cooler	37.00 Fahrenheit	
Pig ear	Service line cooler	39.00 Fahrenheit	
Raw chicken	Prep table	48.00 Fahrenheit	
Beef	Service line cooler	39.00 Fahrenheit	
Beef	Reach-in cooler	36.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Reach-in cooler	36.00 Fahrenheit	

Overall Comments:

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 **1/31/2025**. 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: Mark Ma
Manager

Signed On: January 17, 2025