

# 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 95112		Inspection Date 04/02/2026	
Program PR0369171 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name NEW LEAF COMMUNITY MARKET		Inspection Time 15:20 - 16:30
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION	Consent By ERNEST REVELEZ	FSC Arthur Tiscareno 06/02/2029		

Placard Color & Score
<b>GREEN</b>
<b>81</b>

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						S
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	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	X	
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	X	
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	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 PR0369171 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name NEW LEAF COMMUNITY MARKETS INC	Inspection Time 15:20 - 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

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: The oyster, clams, and mussels tags were not stored according to the requirement. [CA] Delivery tags must be attached to the last batch of any oyster product and must be kept on file for 90 days from the date of delivery. The mussels were voluntarily condemned and destroyed by the manager (COS).**

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)

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

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: Ambient air temperature of the middle meat display case was measured above 45 OF. [CA] The ambient temperature of any refrigeration unit must be kept at or below 41 OF. Until the unit's temperature adjusted to 41 OF or below, please do not solely use the unit to store any potentially hazardous foods.**

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: 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.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: There is very slow drain from the handwash station located in the produce wash and preparation room. [CA] Fix the drain issued immediately.**

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: There is a gap between the receiving dock door and the concrete floor in the back door. [CA] To prevent insect/rodent infestation, please install a weatherstripping on the screen door.**

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 the produce preparation area's 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)

**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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0253487 - SILVER CREEK COMMUNITY MARKET BY NEW	<b>Site Address</b> 5667 SILVER CREEK VALLEY RD, SAN JOSE, CA 95138	<b>Inspection Date</b> 04/02/2026
<b>Program</b> PR0369171 - NO FOOD PREP > 20,000 SQ FT - FP08	<b>Owner Name</b> NEW LEAF COMMUNITY MARKETS INC	<b>Inspection Time</b> 15:20 - 16:30

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Shell eggs	Display case	39.00 Fahrenheit	
Oyster	Display case	38.00 Fahrenheit	
Hot water	Meat department wash station	135.00 Fahrenheit	
Fish	Display case	39.00 Fahrenheit	
Milk	Walk-in cooler	38.00 Fahrenheit	
Beef	Display case	41.00 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