

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 FA0208171 - SAFEWAY #929		Site Address 2558 BERRYESSA RD, SAN JOSE, CA 95132		Inspection Date 01/06/2026		Placard Color & Score GREEN 86		
Program PR0301857 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC		Inspection Time 14:10 - 15:30			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By IRMA CARRASCO				FSC Irma Carrasco 6/16/2028

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							
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							S
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							
K14	Food contact surfaces clean, sanitized					X		S
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display			X	X			
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
K23	No rodents, insects, birds, or animals							

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	X	
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Mozzarella cheese is 47F inside the center display case. Temperature reading of unit is 45F. Per manager, they will place a work order for unit.

[CA] Maintain sealed milk products at 45F or below.

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

Inspector Observations: Shellstock (raw oyster, clams and mussels) are present and stored on ice at the display case, shellstock tags are not attached to the container, but are available for review.

[CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.

[COS] tags were placed next to containers.

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

Inspector Observations: Black organic growth observed on Upright 2 door Traulsen freezer gaskets.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: 1. Left side of cooler fans are not working inside the room for rolling racks.

[CA] Repair equipment.

2. Significant ice build up observed inside ice cream walk-in cooler freezer. Per manager a work order has been placed to replace the door and gasket.

[CA] Repair unit.

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: Gap (greater than 1/4 inch) observed under rolling doors in the ware house.

[CA] Seal gap to prevent vermin entry.

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

Inspector Observations: FRP is detaching from back wall in the meat department.

[CA] Repair FRP.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
water	produce area 3 comp sink	120.00 Fahrenheit	
water	mop	134.00 Fahrenheit	
yogurt	merchandiser	45.00 Fahrenheit	sour cream - 45F
roast chicken	center hot holding unit	152.00 Fahrenheit	pork ribs - 154F
cut melon	produce walk-in cooler	40.00 Fahrenheit	
water	3 comp sink meat dept	120.00 Fahrenheit	
sausage	merchandiser	36.00 Fahrenheit	raw beef - 32F raw pork - 35F raw chicken - 35F
water	restroom	100.00 Fahrenheit	
meat	walk-in cooler meat dept	34.00 Fahrenheit	raw beef - 34F raw beef - 35F
cooked pasta	merchandiser	41.00 Fahrenheit	salsa - 39F fried chicken - 41F salami - 34F
tofu	merchandiser	41.00 Fahrenheit	
water	prep sink meat dept	120.00 Fahrenheit	
water	produce hand sink	100.00 Fahrenheit	
raw shell eggs	merchandiser	37.00 Fahrenheit	cheese - 37F cream cheese - 36F
raw chicken	meat display case	32.00 Fahrenheit	raw shrimp - 36F raw lobster - 40F raw oyster - 40F
yogurt	merchandiser	41.00 Fahrenheit	milk - 41F bacon - 38F sausage - 38F cut melon - 41F
mozzarella cheese	display case	47.00 Fahrenheit	
water	hand sink meat dept	100.00 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 **1/20/2026**. 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: Irma Carrasco
Manager
Signed On: January 06, 2026