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

Kr2 Sewage and wastewater properly disposed X Image: Comparison of C	Facility FA0206367 - SAFEWAY #1483 DELI	- SAFEWAY #1483 DELI Site Address Inspection Date 1530 HAMILTON AV, SAN JOSE, CA 95125 05/07/202				Placard Color & Score						
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N4/ Signs posted; last inspection report available	K47 Signs posted; last inspection report a											

OFFICIAL INSPECTION REPORT

Faci FA	ility .0206367 - SAFEWAY #1483 DELI	Site Address 1530 HAMILTON AV, SAN JOSE, CA 95125			Inspection Date 05/07/2024	
	Program Owner Name Inspection PR0302643 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 SAFEWAY INC 10:00 -					
K48	K48 Plan review					
K49	K49 Permits available					
K58	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: Measured the following PHFs holding between 43F - 45F at sandwich prep for less than 4 hours: sliced tomato, sliced turkey and sliced pastrami. [CA] Maintain all PHFs cold held at or below 41F.

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

Inspector Observations: Found bags of food thawing in standing water on drain board of warewash sink. [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.

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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: Found a leaking faucet at warewash sink (middle section) near high temp dish machine. [CA] Secure leak.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>ltem</u>	Location	Measurement	Comments
chicken	2 door sliding	39.00 Fahrenheit	
ambient	walk-in	39.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced tomato	sandwich prep	45.00 Fahrenheit	
sliced pastrami	sandwich prep	45.00 Fahrenheit	
ham	display case	34.00 Fahrenheit	
hot water	high temp dish machine	161.50 Fahrenheit	
warm water	handsink (front & back)	100.00 Fahrenheit	
sliced turkey	sandwich prep	43.00 Fahrenheit	
ambient	walk-in-freezer	4.50 Fahrenheit	
chicken wings	hot display case	140.00 Fahrenheit	
pasta	cold display case	41.00 Fahrenheit	
shredded chicken	walk-in	40.00 Fahrenheit	
bbq chicken	hot display case	142.00 Fahrenheit	
potato salad	cold display case	38.00 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 <u>5/21/2024</u>. 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.

OFFICIAL INSPECTION REPORT

F	Facility		Site Address		Inspection Date				
	FA020	6367 - SAFEWAY #1483 DELI	1530 HAMILTON AV, SAN JOSE	05/07/2024					
	Progran		Owner Nam		Inspection Time				
	PR030	2643 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC	2 - FP13 SAFEWA	SAFEWAY INC					
Leg	Legend:								
[CA]	Corrective Action							
[CO	DS]	Corrected on Site							
[N]		Needs Improvement	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~						
[NA]	Not Applicable		v					
[NO)]	Not Observed	Received By:	Received By: Carlos Nunez					
[PB	81]	Performance-based Inspection		Store Director					
[PH	IF]	Potentially Hazardous Food	Signed On:	May 07, 2024					
[PIC	C]	Person in Charge	C C						
[PP	M]	Part per Million							
[S]		Satisfactory							
[SA]	Suitable Alternative							
[TP	HC]	Time as a Public Health Control							