

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 FA0209603 - LUNARDI'S SUPERMARKET #4-BAKERY-DEL		Site Address 4650 MERIDIAN AV, SAN JOSE, CA 95124		Inspection Date 01/09/2025	
Program PR0303523 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LUNARDI'S SUPERMARKETS		Inspection Time 11:20 - 12:55
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION	Consent By TAMMY	FSC Deanna Walker 10/23/26		

Placard Color & Score
GREEN
93

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
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	X			
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Quaternary ammonium sanitizer in the 3 compartment sink measured at 100ppm.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Technician arrived during inspection. Quaternary ammonium sanitizer re-measured at 200ppm.

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

Inspector Observations: Heavy accumulation of dust/debris observed on walk in cooler fans, walls, and ceiling.

[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: 2 door upright refrigerator observed inoperable. No food stored in unit. Ambient temperature measured at 72F. Operator stated that work order was placed for unit repair.

Follow-up By
01/14/2025

[CA] Repair refrigeration unit. Refrigeration must be capable of maintaining potentially hazardous foods at 41°F or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
prosciutto	meat/cheese display case	39.00 Fahrenheit	
lasagna	hot holding	161.00 Fahrenheit	
pepper jack cheese	meat/cheese display case	40.00 Fahrenheit	IR
chicken salad	cold display case	40.00 Fahrenheit	
chlorine	sanitizer bucket	100.00 PPM	
sliced tomato	prep fridge insert	40.00 Fahrenheit	
asiago pasta salad	cold display case	41.00 Fahrenheit	
cake	sheet pan rack	78.00 Fahrenheit	IR, cooling
chicken noodle soup	warmer	163.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
cabbage rolls	hot holding	154.00 Fahrenheit	
turkey	hot holding	141.00 Fahrenheit	
meatballs	cold display case	41.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
sausage	walk in cooler	40.00 Fahrenheit	IR
bbq chicken	hot holding	138.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cheddar cheese	walk in cooler	39.00 Fahrenheit	IR
ambient	2 door upright unit	72.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	
sliced turkey	prep fridge	38.00 Fahrenheit	
quaternary ammonium	3 comp sink	100.00 PPM	re-measured at 200ppm
cake	bakery display case	40.00 Fahrenheit	IR
water	prep sink	120.00 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 1/23/2025. 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: Tammy Piekarski
assistant manager

Signed On: January 09, 2025