

**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**

<b>Facility</b> FA0211022 - LUCKY #763-DELI		<b>Site Address</b> 844 BLOSSOM HILL RD, SAN JOSE, CA 95123		<b>Inspection Date</b> 01/06/2025		<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold;">GREEN</span> <span style="font-size: 3em; font-weight: bold;">89</span>
<b>Program</b> PR0306380 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> SAVE MART SUPERMARKET		<b>Inspection Time</b> 10:20 - 11:35	
<b>Inspected By</b> ANABELLE GARCIA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JIM	<b>FSC</b> Jim Giafaglione 07/06/2026			

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		X			N
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						
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		
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		
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: In the heated display case, two pans of chicken wings measured between 115-120F. Per food employee, wings were placed in display case 2 hours prior.**

**[CA] Potentially hazardous foods shall be held hot at 135°F or above.**

**[SA] Chicken wings were reheated to 165F.**

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: No cold water available at handwash sink. Water is too hot to wash hands, measured at 135F. Additional handwash sink is available next to 3 composition sink.**

**[CA] Ensure hot and cold water is available at handwash stations at all times.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
mayo	3 door prep unit	40.00 Fahrenheit	IR
fried chicken	heated display case	148.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
quaternary ammonium	3 comp sink, sanitizer bucket	200.00 PPM	
chicken wings	heated display case	152.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
water	handwash sink (by 3 comp sink)	100.00 Fahrenheit	
water	handwash sink	135.00 Fahrenheit	
chicken wings	heated display case	115.00 Fahrenheit	115-120F, reheated to 165F
ambient	meat walk in cooler	36.00 Fahrenheit	
rotisserie chicken	grab and go display warmer	149.00 Fahrenheit	IR
chicken wings	upright freezer	6.00 Fahrenheit	IR
pepperjack cheese	meat/cheese display case	39.00 Fahrenheit	IR
potato salad	cold display case	35.00 Fahrenheit	
raw chicken	meat walk in cooler	37.00 Fahrenheit	
chicken salad	cold display case	37.00 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 **1/20/2025**. 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.

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**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



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**Received By:** Jim Giafaglione  
store manager

**Signed On:** January 06, 2025