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	Site Address	Inspection Date
FA0214109 - SAFEWAY #1196-DELI	639 S BERNARDO AV, SUNNYVALE, CA 94087	04/28/2026

Program	Owner Name	Inspection Time
PR0304789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	SAFEWAY INC	14:30 - 15:30

Inspected By	Inspection Type	Consent By	FSC
KAYA ALASSFAR	ROUTINE INSPECTION	JOSIE	LISANDRA ROJAS 7/26/2028

Placard Color & Score

GREEN

88

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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: PHFs (chicken wings, bbq chicken, macaroni and cheese) held in the hot holding case for more than 4 hours, measured at improper temperatures (99F-110F).
PHFS (multiple bags of pasta) in the display refrigerator held over 4 hours measured above 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[COS] PHFs. were vc&d.

Minor Violations

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

Inspector Observations: Accumulation of debris on fan guards in the walk in cooler.
[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: Ambient temperature in a section of the display cooler measured above 50F.
[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	3-comp sink	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
deli meat	display case	38.00 Fahrenheit	
soup	hot holding	135.00 Fahrenheit	
pasta salad	display refrighertaor	40.00 Fahrenheit	
cooked chicken	walk in refrigerator	41.00 Fahrenheit	
mac n cheese, bbq chicken, chicken wings	hot case	99.00 Fahrenheit	vc&d
sandwiches	display refrighertaor	40.00 Fahrenheit	
sliced deli meat	walk in refrigerator	41.00 Fahrenheit	
cheese filled fetuccini and ravioli pasta	display refrigerator	55.00 Fahrenheit	vc&d
cut tomatoes	prepr efrighertaor	41.00 Fahrenheit	
cooked potatoes	hot case	150.00 Fahrenheit	
feta cheese	display refrighertaor	41.00 Fahrenheit	
potato salad	display refrighertaor	39.00 Fahrenheit	
salsa	display refrighertaor	41.00 Fahrenheit	
hummus	undercounter prep refrigerator	41.00 Fahrenheit	
sliced turkey, beef, chicken	prep refrigerator	41.00 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 **5/12/2026**.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.

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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

Received By: Josie Mendoza
Manager

Signed On: April 28, 2026