

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 FA0260696 - WAL-MART MARKET #3123 - GROCERY		Site Address 3255 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 10/09/2025		Placard Color & Score GREEN 94		
Program PR0382162 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name WALMART, INC		Inspection Time 15:05 - 16:35			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CEZAR				FSC Perla Ignacio 05/13/2030

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						
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		
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

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: Juice in produce walk in cooler measured to be 43F. Ambient temperature of cooler measured to be 45F. Cooler door observed to have been kept open. [CA] Keep PHF at 41F and below for cold holding. Keep cooler doors closed effectively maintain temperature of a cooler. [COS] Cooler was closed and ambient temperature dropped.

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

Inspector Observations: Hot water measured to be 117F in 3-comp sink (produce room). [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Tofu	Proudcce reach in cooler	43.00 Fahrenheit	
Cheesecake	End cap cooler by bakery	41.00 Fahrenheit	
Sliced turkey	Horizontal grab n go cooler middle of aisle	36.00 Fahrenheit	
Sushi	End cap cooler by produce	39.00 Fahrenheit	
Naked juice	Prodcue walk in cooler	43.00 Fahrenheit	
Juice	Wall cooler next to deli	41.00 Fahrenheit	
Sausage	Grab n go across from wall cooler by deli	40.00 Fahrenheit	
Pizza	Horizontal grab n go cooler furthest away from deli	39.00 Fahrenheit	
Creamer	Grab n go dairy creamer	40.00 Fahrenheit	
Orange juice	Proudcce reach in cooler	41.00 Fahrenheit	
Tempeh	Proudcce reach in cooler	39.00 Fahrenheit	
Chicken breast	Meat grab n go cooler	41.00 Fahrenheit	
Sour cream	Wall cooler next to deli	41.00 Fahrenheit	
sliced cheese	Horizontal grab n go cooler closed to deli	41.00 Fahrenheit	
Ground beef	Meat grab n go cooler	40.00 Fahrenheit	
Raw pork	Meat/deli walk in cooler	40.00 Fahrenheit	
Ranch dressing	Proudcce reach in cooler	40.00 Fahrenheit	
Eggs	Dairy/bakery walk in cooler	39.00 Fahrenheit	
Veggie dogs	Proudcce reach in cooler	39.00 Fahrenheit	
Ground beef	Meat/deli walk in cooler	40.00 Fahrenheit	
Cooked chicken	Wall cooler next to deli	37.00 Fahrenheit	
Bacon	Grab n go across from wall cooler by deli	41.00 Fahrenheit	
Milk	Dairy/bakery walk in cooler	41.00 Fahrenheit	
Pork chops	Meat grab n go cooler	41.00 Fahrenheit	

Overall Comments:

NOTE: Mens restroom was under active repair at time of inspection. Family restrooms and women's restrooms are available for use.

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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 **10/23/2025**. 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: Cezar Gualberto
Operations Manager

Signed On: October 09, 2025