

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 FA0268322 - SAFEWAY STORE #3241		Site Address 950 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 09/09/2026		Placard Color & Score GREEN 80		
Program PR0396166 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name SAFEWAY INC		Inspection Time 14:00 - 16:05			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JOLYNN				FSC Jose Manuel Salazar 05/31/2028

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						S
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						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display			X				N
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		X
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 seafood display case (without doors), multiple Potentially Hazardous Food (PHFs) stored in unit towards the outer edge/opening measured between 45F - 49F.*

In the open display case at meat department, multiple PHFs measured between 45F - 52F. PHFs observed over stacked.

In the open aisle fridge at produce department, multiple cut melons and cut melons with mixed fruits stored towards the bottom sections of the unit measured at approximately 45F - 47F.

In the box cooler near entrance, multiple cut melons and cut melons with mixed fruits measured between 52F - 53F. Ambient temperature measured at 50F.

No temperature logs provided.

PIC stated all PHFs were placed in the units approximately more than 4 hours prior to measurement.

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below.*

[COS]: *PHFs were voluntarily discarded via trash.*

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Certification tags for mussels not attached with display container.*

[CA]: *Maintain certification tags in display container of shellstock at all times.*

[COS]: *Certification tag provided.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Dead fly observed on the exterior container of mixed fruits. No direct contamination.*

[CA]: *The premises of each food facility must be maintained free of vermin.*

[COS]: *Mixed fruits were part of K7 violation and were voluntarily discarded. Dead fly removed.*

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

Inspector Observations: *White mold like substance observed in honeycomb vents located at Fresh Meats section.*

[CA]: *Maintain non-food contact surfaces clean.*

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 of box cooler measured at 50F. Ambient temperature of display case (with no doors) at meat department (seafood case) measured between 45F - 46F on the outer opening of unit.*

[CA]: *Equipment shall be able to cold hold PHFs at 41F or below at all times. Assess/repair/adjust unit as needed. Discontinue use of box cooler unit for PHFs until it is working properly. Discontinue storage of PHFs on the outer edge/opening of seafood display case until it is working properly.*

Specialist recommends installation of doors/closures on the seafood display case unit to properly cold hold PHFs at 41F or below.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: *Thermometer not provided at seafood case at meat department (case without doors).*

Permanently installed thermometer not operable.

[CA]: *Provide a thermometer that is located to measure air temperature in the warmest part of the refrigeration unit. If permanently affixed temperature reading device is used, ensure it is properly working and easily viewed.*

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw chicken, raw sausage	island cooler	40.00 Fahrenheit	40F - 41F
cheese, yogurt	aisle fridge 1	37.00 Fahrenheit	37F - 40F
milk	aisle fridge 2	40.00 Fahrenheit	
yogurt	walk in cooler 3	38.00 Fahrenheit	
raw sausage, ground turkey, raw beef	open aisle cooler	39.00 Fahrenheit	39F - 41F
chicken, beef	walk in cooler	38.00 Fahrenheit	38F - 39F
salmon	seafood display case (without doors)	45.00 Fahrenheit	45F - 46F marinated salmon: 44F - 46F cat fish: 47F - 49F cooked shrimp: 45F - 47F cooked imitation crab: 48F - 47F calamari salad: 48F shrimp ceviche: 47F inner section: salmon: 41F tuna: 41F shrimp: 41F
cut melon	open aisle cooler 3	41.00 Fahrenheit	
water	2 comp prep sink meat dep	120.00 Fahrenheit	
cut melons and cut melons with mixed fruits	box cooler	52.00 Fahrenheit	52F - 53F
water	1 comp prep sink fruit dep	120.00 Fahrenheit	
marinade	3 door reach in	38.00 Fahrenheit	
raw beef, raw chicke, raw sausage	meat display case	38.00 Fahrenheit	38F - 41F
water	hand sink	100.00 Fahrenheit	
Quat sanitizer	3 comp sink dispenser meat dep	200.00 PPM	
salmon	open display case	45.00 Fahrenheit	45F - 52F ready to eat salmon: 45F - 48F imitation crab: 45F
sausage, bacon, tofu	open aisle cooler 2	39.00 Fahrenheit	39F - 41F
water	3 comp sink fruit dep	120.00 Fahrenheit	
cut melon	walk in cooler 2	39.00 Fahrenheit	
yogurt, raw shell eggs	island cooler 2	40.00 Fahrenheit	40F - 41F
water	3 comp sink meat dep	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 **9/23/2026**. 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: Jolynn Torres
Assistant Director

Signed On: September 09, 2026