

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 FA0206367 - SAFEWAY #1483 DELI		Site Address 1530 HAMILTON AV, SAN JOSE, CA 95125		Inspection Date 08/07/2025	
Program PR0302643 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SAFEWAY INC		Inspection Time 09:40 - 10:30
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By LUNA	FSC Reyna Dumont 6/15/28		

Placard Color & Score GREEN 85

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						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						
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	X	
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	X	
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: Measured the following PHFs holding between 53F - 55F on prep table for less than 4 hours: sliced turkey, sliced ham and sliced cheese. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to walk-in-cooler.

Minor Violations

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

Inspector Observations: Found a fly in the food prep area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Found several bags of sauce and other food item sitting in stagnant water at 3-compartment sink drain board in the process of thawing. Observed warewash sink 3rd compartment with wash station set up. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process. [COS] Operator was directed to relocate thawing of PHFs under cold running water at 1-compartment sink.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: 1. Found constant leak at hand wash station located near sandwich station knee peddle. Observed a bucket used to capture leak.
2. Found a leak at top of hand wash station in prep area when water knee peddle is on.
3. Found a leak at 1-compartment sink (middle section) when water knob is on.
[CA] Repair leak.**

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
quat	warewash	200.00 PPM	
sliced tomato	sandwich prep	41.00 Fahrenheit	
warm water	handsink (front, prep)	100.00 Fahrenheit	
grilled chicken	4 door sliding hot display case	138.00 Fahrenheit	
sliced cheese	counter prep station	54.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit
ham	2 door sliding display case	41.00 Fahrenheit	
sausage	sandwich prep	39.00 Fahrenheit	
chicken wings	4 door sliding hot display case	139.00 Fahrenheit	
ambient	walk-in-freezer	3.90 Fahrenheit	
sliced ham	counter prep station	53.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit
meatball	2 door sliding display case	40.00 Fahrenheit	
potato salad	4 door sliding display case	41.00 Fahrenheit	
ambient	walk-in	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced turkey	counter prep station	55.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit
shredded chicken	walk-in	40.00 Fahrenheit	

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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 **8/21/2025**. 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: Luna Perez
3rd Person
Signed On: August 07, 2025