

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 FA0208311 - LUNARDI'S MARKET-DELICATESSEN		Site Address 2666 S BASCOM AV, SAN JOSE, CA 95124		Inspection Date 01/02/2025	
Program PR0302678 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LUNARDI'S SUPERMARKETS		Inspection Time 09:45 - 10:45
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By CASEY (M) & SONIA (C)	
				FSC Maria Lopez 8/30/28	

Placard Color & Score
GREEN
87

	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						N
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	
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	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		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 50F - 53F for less than 4 hours in 2 door cold top sandwich prep: cheddar cheese, provolone cheese, pepper jack cheese & american cheese. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to another refrigeration unit.

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: Measured water temperature holding at 124F at hand wash station between bakery & deli area. Observed cold water knee lever inoperable. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Another hand wash station located on other side between deli and meat department. Facility shall use warewash sink as a temporary means for hand washing until repairs are made to cold water lever.

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: Found cold water lever for hand wash station between bakery & deli currently inoperable. [CA] Repair cold water lever, ensure both cold/hot water lever operable at all times. [SA] Operator directed to use other hand wash station on site and or use warewash sink as a temporary means for hand washing.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/(2x) 2-comp	120.00 Fahrenheit	
warm water	handsink (bakery/deli area)	124.00 Fahrenheit	Note: one hand sink without cold water.
quat	warewash/sani bucket	200.00 PPM	
ambient	walk-in-freezer	2.80 Fahrenheit	
provologne cheese	2 door cold top sandwich prep	52.00 Fahrenheit	for less than 4 hours. COS-relocate
pepper jack cheese	2 door cold top sandwich prep	53.00 Fahrenheit	for less than 4 hours. COS-relocate
mash potato	hot holding	149.00 Fahrenheit	
tomato soup	hot holding (self-service)	174.00 Fahrenheit	
cheese	2 4 door reach in	39.00 Fahrenheit	
potato salad	cold display	40.00 Fahrenheit	
grilled chicken	hot holding	150.00 Fahrenheit	
whole chicken	grab n go hot holding	136.00 Fahrenheit	
fried chicken	hot holding	140.00 Fahrenheit	
red pasta	cold display	41.00 Fahrenheit	
ravioli	cold display	40.00 Fahrenheit	
noodles	hot holding	182.00 Fahrenheit	
warm water	handsink (RR)	100.00 Fahrenheit	
cheddar cheese	2 door cold top sandwich prep	50.00 Fahrenheit	for less than 4 hours. COS-relocate
warm water	handsink (other side)	100.00 Fahrenheit	
ham	cold display	41.00 Fahrenheit	
meatball soup	hot holding (self-service)	148.00 Fahrenheit	
salami	2 door reach in	34.00 Fahrenheit	
salami	2 door reach in	41.00 Fahrenheit	
pasta	cold display	41.00 Fahrenheit	
american cheese	2 door cold top sandwich prep	52.00 Fahrenheit	for less than 4 hours. COS-relocate

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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 **1/16/2025**. 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: Casey Tauscher
Manager

Signed On: January 02, 2025