

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 FA0202160 - SAFEWAY STORE #2815- DELI/BAKERY		Site Address 470 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 10/02/2025	
Program PR0303540 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAFEWAY INC		Inspection Time 10:30 - 11:35
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By ESMERALDA ORTIZ	FSC Esmeralda Ortiz 06/12/2030		

Placard Color & Score
GREEN
88

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
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						
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		
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: *At the hot holding display case, buffalo wings measured between 116F - 123F. Per PIC, it was cooked then placed into the unit approximately 1 hour prior to measurement. Ambient temp of unit measured between 149F - 153F.*

[CA]: *Potentially Hazardous Food must be hot held at 135F or above.*

[COS]: *Buffalo wings were reheated to at least 165F for at least 15 seconds.*

Minor Violations

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

Inspector Observations: *Accumulation of white mold-like substance in the salsa/spread aisle refrigerator.*

[CA]: *Maintain nonfood contact surfaces clean.*

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. Leak from walk in cooler condenser fan being collected in a bucket. No direct contamination observed.*

[CA]: *Repair walk in cooler condenser fan and maintain in good condition.*

2. Prep sink not in use due to leak per PIC.

[CA]: *Repair prep sink and maintain in good condition.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient temp	open display case 1	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
havati cheese	open display case 2	38.00 Fahrenheit	
clam chowder soup	island cooler 1	40.00 Fahrenheit	
roast beef	prep line cooler	41.00 Fahrenheit	
water	hand sink bakery	100.00 Fahrenheit	
bulgogi kimchi bowl	island cooler 1	40.00 Fahrenheit	
liquid egg	walk in cooler bakery	39.00 Fahrenheit	
ham	display case 2	40.00 Fahrenheit	
balogna	aisle refrigerator 1	39.00 Fahrenheit	
water	3 comp sink bakery	120.00 Fahrenheit	
cake	opend display case 4	38.00 Fahrenheit	
high temp sanitizer	dish machine	174.00 Fahrenheit	
cut tomatoes	prep line cooler	41.00 Fahrenheit	
turkey deli	prep line cooler	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
fried chicken	walk in cooler	39.00 Fahrenheit	
whipping cream	walk in cooler bakery	39.00 Fahrenheit	
pasta with peas	display case	38.00 Fahrenheit	
buffalo wings	display case	40.00 Fahrenheit	
meatloaf	prep table	180.00 Fahrenheit	final cooking temp
salsa	aisle refrigerator 1	39.00 Fahrenheit	
quat sanitizer	3 comp sink bakery	200.00 PPM	
rotisserie chicken	island hot holding	145.00 Fahrenheit	
burrata cheese	island cooler 3	41.00 Fahrenheit	
sandwich	island cooler 1	38.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
cheesecake	island cooler bakery	38.00 Fahrenheit	
mac and cheese	hot holding display case	138.00 Fahrenheit	
pepperoni pizza	open display case 3	41.00 Fahrenheit	
grilled chicken	walk in cooler	41.00 Fahrenheit	
cake	aisle freezer	-6.80 Fahrenheit	
grilled chicken	hot holding display case	136.00 Fahrenheit	
turkey	display case 2	38.00 Fahrenheit	
ham	open display case 2	40.00 Fahrenheit	
hummus	island cooler 2	40.00 Fahrenheit	
chicken wings	hot holding display case	135.00 Fahrenheit	
gruyere cheese	island cooler 3	41.00 Fahrenheit	
empanada	island cooler 2	41.00 Fahrenheit	

Overall Comments:

Note: Deli and Bakery store are separated by the cheese department. Specialist to evaluate permit and will follow up with PIC as necessary.

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 **10/16/2025**. 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.

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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: Esmeralda Ortiz
Assistant Store Director

Signed On: October 02, 2025